DOCUMENT RESUME

ED 115 874	CE 005 712
TITLE	Fall Department Head Report--Reporting Booklet 2.0 to the Massachusetts Division of Occupational Education (Fiscal Year Ending June 30, 1975) for the Quantity Foods Program.
INSTITUTION	Management and Information System for Occupational Education, Winchester, Mass.
SPONS AGENCY	Massachusetts State Dept. of Education, Boston. Div. of Occupational Education.
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NOTE	279p.; For related documents, see ED 062 553; ED 068 646-647; ED 072 225; ED 072 228; ED 072 303-304; CE 005 687-727; Instructions for completing the booklet are available in CE 005 701
EDRS PRICE	MF-$0.76 HC-$14.59 Plus Postage
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IDENTIFIERS	Census Data System; *Management Information System Occupational Educa; MISOE; Terminal Performance Objectives; TERMOBS

ABSTRACT

The reporting booklet is required for the Census Data System (CDS) of the Management Information System for Occupational Education (MISOE); it contains the reporting forms which collect data that describe program structure and job-entry skill outcomes expected of program completors in the individual occupational education area of quantity foods. Utilization of instructional area is also determined. This booklet contains the terminal performance objectives (TERMOBS) for this program area. They are actually the forms by which the skills of program completors are reported by department heads. CDS, one of two major subsystems of the integrated management with comprehensive data on which to base rational management decisions. Essentially, CDS contains descriptive information systematically structured in a manner which allows it to be used as a basis for sampling evaluative research studies. CDS collects and stores census data for all school systems offering occupational education programs, including all data formerly collected by the Annual Federal Report for Occupational Information, except followup data. (Author/AJ)

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ED115874

Misoe Number | Due Date

Name of School System | System ID No.

Name of School | School ID No.

Name of Preparer of Report | Title | Telephone No.

Name of Department or Instructional Area

THE COMMONWEALTH OF MASSACHUSETTS

DEPARTMENT OF EDUCATION

FALL DEPARTMENT HEAD REPORT-REPORTING BOOKLET 2.0

to the

DIVISION OF OCCUPATIONAL EDUCATION
(Fiscal Year Ending June 30, 1975)

for the

QUANTITY FOODS PROGRAM

U.S. DEPARTMENT OF HEALTH,
EDUCATION & WELFARE
NATIONAL INSTITUTE OF
EDUCATION
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CE 005 712

Before filing said statement, the superintendent shall submit it to the chairman of the school committee, who shall countersign it on oath, if, after examination, he finds it correct.
(General Laws Relating to Education 1970: Chapter 72, Sec. 2A, Item 4, and Sec. 3, Item 2)

I hereby certify that all the statements contained in this report are true to the best of my knowledge and belief, and that this is a true statement, made under the penalties of perjury.

Name of Department or Instructional Area

CE 005 712

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(Date) ____________________ Superintendent of Schools ____________________

(Date) ____________________ Chairman of School Committee ____________________

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MIsoe Number

Table 2.1 Enrollment in Final Grade by Student Group & Terminal Objectives (TERMOB)

	1	2		3	
1.	Grade				
2.	Student Group Name and Number	101		102	
3.	USOE Code(s)				
4.	Level Code				
5.	Type Code				
6.	Session Code				
7.	Program Length (Years)	<1 1 2 3 4		<1 1 2 3 4	
8.	Cooperative	Yes	No	Yes	No
9.	Workstudy	Yes	No	Yes	No
10.	Exploratory	Yes	No	Yes	No
11.	Instructors and Teacher's Aides				
	A. Full Time				
	B. Percentage of Time				
12.	Enrollment	Male	Female	Male	Female

TERMOB Applicability

13. TERMOB Numbers								

4.	Level Code		
5.	Type Code		
6.	Session Code		
7.	Program Length (Years)	<1 1 2 3 4	<1 1 2 3 4
8.	Cooperative	Yes No	Yes No
9.	Workstudy	Yes No	Yes No
10.	Exploratory	Yes No	Yes No
11.	Instructors and Teacher's Aides		
	A. Full Time		
	B. Percentage of Time		
12.	Enrollment	Male Female	Male Female

TERMOB Applicability

13. TERMOB Numbers								

Misoe Number

Table 2.1 (Cont'd) Enrollment in Final Grade by Student Group

	4	5	6
1			
2.	103	104	105
3.			
4.			
5.			
6.			
7.	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
8.	Yes No	Yes No	Yes No
9.	Yes No	Yes No	Yes No
10.	Yes No	Yes No	Yes No
11.			
12.	Male Female	Male Female	Male Female

TERMOB Applicability

13.												

4.						
5.						
6.						
7.	<1 1 2 3 4		<1 1 2 3 4		<1 1 2 3 4	
8.	Yes	No	Yes	No	Yes	No
9.	Yes	No	Yes	No	Yes	No
10.	Yes	No	Yes	No	Yes	No
11.						
12.	Male	Female	Male	Female	Male	Female

TERMOB Applicability

13.

Misoe Number

Table 2.1 Enrollment in Final Grade by Student Group & Terminal Objective (TERMOB)

	7	8	9
1.	Grade		
2.	Student Group Name and Number	106	107
3.	USOE Code(s)		
4.	Level Code		
5.	Type Code		
6.	Session Code		
7.	Program Length (Years)	<1 1 2 3 4	<1 1 2 3 4
8.	Cooperative	Yes No	Yes No
9.	Workstudy	Yes No	Yes No
10.	Exploratory	Yes No	Yes No
11.	Instructors and Teacher's Aides		
	A. Full Time		
	B. Percentage of Time		
12.	Enrollment	Male Female	Male Female

TERMOB Applicability

13. TERMOB Numbers								

4.	Level Code				
5.	Type Code				
6.	Session Code				
7.	Program Length (Years)	<1 1 2 3 4		<1 1 2 3 4	
8.	Cooperative	Yes No		Yes No	
9.	Workstudy	Yes No		Yes No	
10.	Exploratory	Yes No		Yes No	
11.	Instructors and Teacher's Aides				
	A. Full Time				
	B. Percentage of Time				
12.	Enrollment	Male	Female	Male	Female

TERMOB Applicability

13. TERMOB Numbers								

Misoe Number

Table 2.1 (Cont'd) Enrollment in Final Grade by Student Group and Terminal Objectives (TERMOBS)

	10		11		12	
1.						
2.						
3.	108		109		110	
4.						
5.						
6.						
7.	<1 1 2 3 4		<1 1 2 3 4		<1 1 2 3 4	
8.	Yes	No	Yes	No	Yes	No
9.	Yes	No	Yes	No	Yes	No
10.	Yes	No	Yes	No	Yes	No
11.						
12.	Male	Female	Male	Female	Male	Female

TERMOB Applicability

13.												

4.			
5.			
6.			
7.	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
8.	Yes No	Yes No	Yes No
9.	Yes No	Yes No	Yes No
10.	Yes No	Yes No	Yes No
11.			
12.	Male Female	Male Female	Male Female

TERMOB Applicability

13.												

MIsoe Number

Table 2.11 Enroilment In Lower Grades by Student Group

	2		3		4		5		6	
	201		202		203		204		205	
	<1 1 2	3 4	<1 1 2	3 4	<1 1 2	3 4	<1 1 2	3 4	<1 1 2	3 4
	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No
	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No
	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No
me										
me										
	Male	Female	Male	Female	Male	Female	Male	Female	Male	Female

Table 2.11 Enrollment In Lower Grades by Student Group

	1	2	3	4	5
1.	Grade				
2.	Student Group Name and Number	201	202	203	204
3.	USOE Code(s)				
4.	LEVEL Code				
5.	Type Code				
6.	Session Code				
7.	Program Length (Years)	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
8.	Cooperative	Yes No	Yes No	Yes No	Yes No
9.	Workstudy	Yes No	Yes No	Yes No	Yes No
10.	Exploratory	Yes No	Yes No	Yes No	Yes No
11.	Instructors and Teacher's Aides				
	A. Full Time				
	B. Percentage of Time				
		Male Female	Male Female	Male Female	Male Female
12.	Enrollment				

Table 2.11 (Cont'd) Enrollment in Lower Grades by Student Group

	8	9	10	11	12
	206	207	208	209	210
	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
	Yes No	Yes No	Yes No	Yes No	Yes No
	Yes No	Yes No	Yes No	Yes No	Yes No
	Yes No	Yes No	Yes No	Yes No	Yes No
e					
e					
	Male Female	Male Female	Male Female	Male Female	Male Female

Misoe Number

Table 2.11 (Cont'd) Enrollment in Lower Grades by Student Group

	7	8	9	10	11
1.	Grade				
2.	Student Group Name and Number	206	207	208	209
3.	USOE Code(s)				
4.	Level Code				
5.	Type Code				
6.	Session Code				
7.	Program Length (Years)	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
8.	Cooperative	Yes No	Yes No	Yes No	Yes No
9.	Workstudy	Yes No	Yes No	Yes No	Yes No
10.	Exploratory	Yes No	Yes No	Yes No	Yes No
11.	Instructors and Teacher's Aides				
	A. Full Time				
	B. Percentage of Time				
		Male Female	Male Female	Male Female	Male Female
12.	Enrollment				

Misoe Number ____________

Table 2.11 Enrollment in Lower Grades by Student Group (Cont'd)

	14	15	16	17	18
me	211	212	213	214	215
Years)	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
	Yes No	Yes No	Yes No	Yes No	Yes No
	Yes No	Yes No	Yes No	Yes No	Yes No
	Yes No	Yes No	Yes No	Yes No	Yes No
ll Time					
of Time					
	Male Female	Male Female	Male Female	Male Female	Male Female

Table 2.11 Enrollment in Lower Grades by Student Group (Cont'd)

	13	14	15	16	17
1.	Grade				
2.	Student Group Name and Number	211	212	213	214
3.	USOE Code(s)				
4.	Level Code				
5.	Type Code				
6.	Session Code				
7.	Program Length (Years)	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4	<1 1 2 3 4
8.	Cooperative	Yes No	Yes No	Yes No	Yes No
9.	Workstudy	Yes No	Yes No	Yes No	Yes No
10.	Exploratory	Yes No	Yes No	Yes No	Yes No
11.	Instructors and Teacher's Aides				
	A. Full Time				
	B. Percentage of Time				
		Male Female	Male Female	Male Female	Male Femal
12.	Enrollment				

Misoe Number

Table 2.1! Enrollment In Lower Grades by Student Group (Cont'd)

	20		21		22		23		24	
e	216		217		218		219		220	
ears)	<1 1 2	3 4	<1 1 2	3 4	<1 1 2	3 4	<1 1 2	3 4	<1 1 2	3 4
	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No
	Yes	No	Yes	No	Yes	No	Yes	No	Yes	No
	Yes	No	Yes	No	Yes	No	Yes	No	Yes	Nc
l Time										
f Time										
	Male	Female	Male	Female	Male	Female	Male	Female	Male	Female

Table 2.11 Enrollment In Lower Grades by Student Group (Cont'd)

	19	20		21		22		23	
1.	Grade								
2.	Student Group Name and Number	216		217		218		219	
3.	USOE Code(s)								
4.	Level Code								
5.	Type Code								
6.	Session Code								
7.	Program Length (Years)	<1 1 2 3 4		<1 1 2 3 4		<1 1 2 3 4		<1 1 2 3 4	
8.	Cooperative	Yes	No	Yes	No	Yes	No	Yes	No
9.	Workstudy	Yes	No	Yes	No	Yes	No	Yes	No
10.	Exploratory	Yes	No	Yes	No	Yes	No	Yes	No
11.	Instructors and Teacher's Aides								
	A. Full Time								
	B. Percentage of Time								
		Male	Female	Male	Female	Male	Female	Male	Female
12.	Enrollment								

MIsoe Number

Table 2.2 Utilization of Student Class Time: Final Grade

	2	3	4	5	6	7	8	9	10	11
	101	102	103	104	105	106	107	108	109	110
reas										
lon										

Table 2.2 Utilization of Student Class Time: Final Grade

	1	2	3	4	5	6	7	8	9
1.	Student Group Number	101	102	103	104	105	106	107	108
2.	Grade								
3.	USOE Code(s)								
4.	In Occupational Shop/Lab Area(s)								
5.	In Occupational Related Area(s)								
6.	Total Occupational Time (Linas 4 + 5)								
7.	In Nonoccupational Areas								
8.	Total All Areas (Lines 6 + 7)								
9.	Length of Grade Session (weeks)								
10.	Schedule Variation								
11.	Additional Notes Necessary to Explain Lines 4 through 10								

Table 2.2 Utilization of Student Class Time (Cont'd): Final Grade

	13	14	15	16	17	18	19	20	21	22
	111	112	113	114	115	116	117	118	119	120
eas										
on										

Misoe Number

Table 2.2 Utilization of Student Class Time (Cont'd): Final Grade

12	13	14	15	16	17	18	19	20
1. Student Group Number	111	112	113	114	115	116	117	118
2. Grade								
3. USOE COde(s)								
4. In Occupational Shop/Lab Area(s)								
5. In Occupational Related Area(s)								
6. Total Occupational Time (Lines 4+ 5)								
7. In Nonoccupational Areas								
8. Total All Areas (Lines 6 + 7)								
9. Length of Grade Session (weeks)								
10. Schedule Variation								
11. Additional Notes Necessary to Explain Lines 4 through 10								

Misoe Number

Table 2.21 Utilization of Student Class Time: Lower Grade

	2	3	4	5	6	7	8	9	10	11
	201	202	203	204	205	206	207	208	209	210
eas										
on										

Table 2.21 Utilization of Student Class Time: Lower Grade

	1	2	3	4	5	6	7	8	9
1.	Student Group Number	201	202	203	204	205	206	207	208
2.	Grade								
3.	USOE Code(s)								
4.	In Occupational Shop/Lab Area(s)								
5.	In Occupational Related Area(s)								
6.	Total Occupational Time (Lines 4 + 5)								
7.	In Nonoccupational Areas								
8.	Total All Areas (Lines 6 + 7)								
9.	Length of Grade Session (Weeks)								
10.	Schedule Variation								
11.	Additional Notes Necessary to Explain Lines 4 through 10								

Table 2.21 (Cont'd) Utilization of Student Class Time: Lower Grade

	13	14	15	16	17	18	19	20	21	22
	211	212	213	214	215	216	217	218	219	220
reas										
on										

Misoe Number

Table 2.21 (Cont'd) Utilization of Student Class Time: Lower Grade

	12	13	14	15	16	17	18	19	20
1.	Student Group Number	211	212	213	214	215	216	217	218
2.	Grade								
3.	USOE Code(s)								
4.	In Occupational Shop/Lab Area(s)								
5.	In Occupational Related Area(s)								
6.	Total Occupational Time (Lines 4 + 5)								
7.	In Nonoccupational Areas								
8.	Total All Areas (Lines 6 + 7)								
9.	Length of Grade Session (Weeks)								
10.	Schedule Variation								
11.	Additional Notes Necessary to Explain Lines 4 through 10								

Misoe Number ____________

Table 2.3 Utilization of Departmental Instructional Area by Rooms

Check Applicable Program Schedule

1. a. ☐ Weekly
b. ☐ Alternating
c. ☐ Variable

2. a. ☐ Semester Schedule Change
b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE A

1	2	3		4		5	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
1A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
2A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
3A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
4A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
5A	Mon.						
	Tues.						

WEEKLY OR SCHEDULE A

1	2	3		4		5	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
1A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
2A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
3A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
4A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
5A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

Misoe Number

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Rooms

Check Applicable Program Schedule

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE B

5	7	8		9		10	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
1 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
2 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
3 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
4 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
5 B	Mon.						

c. [ ] Variable

WEEKLY OR SCHEDULE B

5	7	8		9		10	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
1 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
2 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
3 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
4 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
5 B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

Misco Number

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

Check Applicable Program Schedule

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE A							
11	12	13		14		15	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
6A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
7A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
8A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
9A	Mon						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
10A	Mon.						
	Tues.						

WEEKLY OR SCHEDULE A

11	12	13		14		15	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
6A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
7A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
8A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
9A	Mon						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
10A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

____
Misoe Number

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

Check Applicable Program Schedule

1. a. [ ] Weekly
   b. [ ] Alternating
   c. [ ] Variable

2. a. [ ] Semester Schedule Change
   b. [ ] No Semester Schedule Change

WEEKLY OR SCHEDULE B

16	17	18		19		20	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
6B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
7B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
8B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
9B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
10B	Mon.						

c. [ ] Variable

WEEKLY OR SCHEDULE B

16	17	18		19		20	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
6B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
7B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
8B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
9B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
10B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

Misoe Number ____________

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

Check Applicable Program Schedule

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE A

21	22	23		24		25	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
11A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
12A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
13A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
14A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
15A	Mon.						
	Tues.						

c. [ ] Variable

WEEKLY OR SCHEDULE A

21	22	23		24		25	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
11A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
12A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
13A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
14A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
15A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat						
TOTALS							

Misoe Number

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

Check Applicable Program Schedule

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE B

26	27	28		29		30	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
11B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
12B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
13B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
14B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
15B	Mon.						
	Tues.						

☐ Alternating
c. ☐ Variable

b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE B

26	27	28		29		30	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
11B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
12B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
13B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
14B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
15B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

Misoe Number

Table 2.3 Utilization of Departmental Instructional Area By Room

Check Applicable Program Schedule

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE A

31	32	33		34		35	
Room No.or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 P.M.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
16A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
17A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
18A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
19A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE A

31	32	33		34		35	
Room No.or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 P.M.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
16A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
17A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
18A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
19A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
20A	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

Misoe Number

Table 2.3 (Cont'd) Utilization of Departmental Instructional Area by Room

Check Applicable Program Schedule

1. a. ☐ Weekly
   b. ☐ Alternating
   c. ☐ Variable

2. a. ☐ Semester Schedule Change
   b. ☐ No Semester Schedule Change

WEEKLY OR SCHEDULE B

36	37	38		39		40	
Room No. or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs. Used	No. of Stud. Hrs	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
16B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
17B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
18B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
19B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
20B	Mon.						
	Tues.						

WEEKLY OR SCHEDULE B

36	37	38		39		40	
Room No.or Name	Day of the Week	Morning 7:00 a.m.-12:00N		Afternoon 12:00N-6:00 p.m.		Evening 6:00 p.m.-11:00 p.m.	
		No. of Hrs.Used	No. of Stud. Hrs	No. of Hrs. Used	No. of Stud. Hrs.	No. of Hrs. Used	No. of Stud. Hrs.
16B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
17B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
18B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
19B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							
20B	Mon.						
	Tues.						
	Wed.						
	Thurs.						
	Fri.						
LS C	Sat.						
TOTALS							

REPORTING TERMINAL PERFORMANCE OBJECTIVES (TERMOBS)

TABLE T-1

INSTRUCTIONAL DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

DOES THIS OUTLINE CONTAIN ALL OF THE INSTRUCTIONAL CONTENT OF YOUR PROGRAM: YES___ NO___

CODE	DIVISION	CODE	UNIT
01	BASIC KNOWLEDGE	01	APPLIED SCIENCE
		02	TERMINOLOGY
		03	METHODOLOGY
		04	ORGANIZATION
		05	EQUIPMENT
		06	SAFETY
		07	TOOLS
02	SANITATION	01	DISEASE PREVENTION
		02	FOOD POISONING
		03	PERSONAL HYGIENE
		04	PEST CONTROL
		05	CLEANING AND SANITIZING
03	CULINARY MATH	01	PERCENTAGES
		02	COSTING
		03	CONVERTING
		04	WEIGHT AND MEASURE
		05	SHRINKAGE
04	PURCHASING	01	SPECIFICATION
		02	QUALITATIVE
		03	QUANTITATIVE
		04	CONVENIENCE FOODS
		05	CANNED FOODS
		06	MEATS
		07	SEAFOODS
		08	FROZEN FOODS
		09	STAPLES
		10	POULTRY
		11	DETERGENTS
		12	CLEANING COMPOUNDS
05	STEWARD	01	RECEIVING
		02	STORING
		03	ISSUING
06	MENU	01	PLANNING
		02	ESTIMATING
		03	NUTRITION
		04	WRITING
		05	PRICING
07	BEVERAGE	01	HOT
		02	COLD
08	FRUITS AND VEGETABLES	01	BAKING
		02	STEAMING
		03	BROILING
		04	BOILING

01	BASIC KNOWLEDGE	01	APPLIED SCIENCE
		02	TERMINOLOGY
		03	METHODOLOGY
		04	ORGANIZATION
		05	EQUIPMENT
		06	SAFETY
		07	TOOLS
02	SANITATION	01	DISEASE PREVENTION
		02	FOOD POISONING
		03	PERSONAL HYGIENE
		04	PEST CONTROL
		05	CLEANING AND SANITIZING
03	CULINARY MATH	01	PERCENTAGES
		02	COSTING
		03	CONVERTING
		04	WEIGHT AND MEASURE
		05	SHRINKAGE
04	PURCHASING	01	SPECIFICATION
		02	QUALITATIVE
		03	QUANTITATIVE
		04	CONVENIENCE FOODS
		05	CANNED FOODS
		06	MEATS
		07	SEAFOODS
		08	FROZEN FOODS
		09	STAPLES
		10	POULTRY
		11	DETERGENTS
		12	CLEANING COMPOUNDS
05	STEWARD	01	RECEIVING
		02	STORING
		03	ISSUING
06	MENU	01	PLANNING
		02	ESTIMATING
		03	NUTRITION
		04	WRITING
		05	PRICING
07	BEVERAGE	01	HOT
		02	COLD
08	FRUITS AND VEGETABLES	01	BAKING
		02	STEAMING
		03	BROILING
		04	BOILING
		05	PREPARING
		06	SAUTEING

TABLE T-1 (CONT'D) - INSTRUCTIONAL DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

CODE	DIVISION	CODE	UNIT
09	COLDBOARD	01	BUFFET
		02	HORS D'OEUVRES
		03	APPETIZERS
		04	MEATS
		05	SHELLFISH
		06	FINFISH
		07	SAUCES
		08	SALADS
		09	SANDWICHES
		10	PREPARATION
		11	PANTRY
		12	BREADING AND BATTERS
		13	DRESSINGS
10	BUTCHER	01	CUTTING
		02	MIXING
		03	CHOPPING
		04	SHAPING
		05	BONING
		06	GRINDING
		07	GRADING
		08	SEPARATING
		09	SECTIONING
		10	TYING
11	COOKING PROCESSES	01	SAUTEING
		02	ROASTING
		03	BAKING
		04	BROILING
		05	DEEP FRYING
		06	STEAMING
		07	BOILING
		08	BRAISING
		09	POACHING
		10	GRAVIES
		11	STUFFINGS
		12	DUXELLE AND FARCI
		13	CHOPPING
		14	PREPARING
12	SAUCES	01	MOTHER
		02	NEUTRAL
		03	SECONDARY
		04	THICKENING AGENTS
		05	MAJOR BROWN STOCKS
		06	BASIC STOCKS
		07	COMPOUND BUTTERS
		08	GARNISHES
13	SOUPS	01	CLEAR
		02	CLARIFIED
		03	THICK
		04	SPECIAL
		05	COLD
		06	FRUIT
		07	GELATIN
14	DAIRY	01	EGGS
		02	MILK AND CREAM

		10	PREPARATION
		11	PANTRY
		12	BREADING AND BATTERS
		13	DRESSINGS
10	BUTCHER	01	CUTTING
		02	MIXING
		03	CHOPPING
		04	SHAPING
		05	BONING
		06	GRINDING
		07	GRADING
		08	SEPARATING
		09	SECTIONING
		10	TYING
11	COOKING PROCESSES	01	SAUTEING
		02	ROASTING
		03	BAKING
		04	BROILING
		05	DEEP FRYING
		06	STEAMING
		07	BOILING
		08	BRAISING
		09	POACHING
		10	GRAVIES
		11	STUFFINGS
		12	DUXELLE AND FARCI
		13	CHOPPING
		14	PREPARING
12	SAUCES	01	MOTHER
		02	NEUTRAL
		03	SECONDARY
		04	THICKENING AGENTS
		05	MAJOR BROWN STOCKS
		06	BASIC STOCKS
		07	COMPOUND BUTTERS
		08	GARNISHES
13	SOUPS	01	CLEAR
		02	CLARIFIED
		03	THICK
		04	SPECIAL
		05	COLD
		06	FRUIT
		07	GELATIN
14	DAIRY	01	EGGS
		02	MILK AND CREAM
		03	CHEESES
		04	GRADING
		05	FARINACEOUS

TABLE T-1 (CONT'D) - INSTRUCTIONAL DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

CODE	DIVISION	CODE	UNIT
15	SEASONING	01	AROMATICS
		02	HERBS
		03	SPICES
		04	WINES
		05	INFUSIONS
		06	MARINADES
16	SAFETY	01	GENERAL
		02	OVEN
		03	FRIALATOR
		04	STOVES
		05	MIXERS
		06	HAND TOOLS
		07	PERSONAL
17	POWER TOOLS AND MACHINES	01	ELECTRIC
		02	GAS
18	TOOLS AND INSTRUMENTS	01	HAND TOOLS
		02	UTENSILS
19	RELATED THEORY	01	TRADE HYGIENE
		02	PERSONAL HYGIENE
		03	TRADE VOCABULARY
		04	SANITATION
		05	NUTRITION
		06	TEMPERATURE
		07	FUNCTION OF INGREDIENTS
		08	REFRIDGERATION AND FREEZING
		09	FOOD SPOILAGE
20	RELATED MATH	01	WEIGHING
		02	MEASURING
		03	WHOLE NUMBERS
		04	FRACTIONS
		05	PERCENTAGES
		06	ACCOUNTS
21	PURCHASING	01	RAW MATERIALS
		02	PREPARED MIXES
		03	CANNED GOODS
		04	FROZEN FOODS
		05	DEHYDRATED FOODS
		06	BID BUYING
		07	CONTRACT BUYING
		08	QUALITY CONTROL
22	DONUTS	01	CAKE VARIETY
		02	YEAST RAISED
		03	FRENCH
		04	FANCY
23	BENCH	01	ROLLING
		02	CUTTING
		03	SHAPING
		04	FOLDING
		05	MOULDING
		06	PANNING
		07	BAGGING

		04	STOVES
		05	MIXERS
		06	HAND TOOLS
		07	PERSONAL
17	POWER TOOLS AND MACHINES	01	ELECTRIC
		02	GAS
18	TOOLS AND INSTRUMENTS	01	HAND TOOLS
		02	UTENSILS
19	RELATED THEORY	01	TRADE HYGIENE
		02	PERSONAL HYGIENE
		03	TRADE VOCABULARY
		04	SANITATION
		05	NUTRITION
		06	TEMPERATURE
		07	FUNCTION OF INGREDIENTS
		08	REFRIDGERATION AND FREEZING
		09	FOOD SPOILAGE
20	RELATED MATH	01	WEIGHING
		02	MEASURING
		03	WHOLE NUMBERS
		04	FRACTIONS
		05	PERCENTAGES
		06	ACCOUNTS
21	PURCHASING	01	RAW MATERIALS
		02	PREPARED MIXES
		03	CANNED GOODS
		04	FROZEN FOODS
		05	DEHYDRATED FOODS
		06	BID BUYING
		07	CONTRACT BUYING
		08	QUALITY CONTROL
22	DONUTS	01	CAKE VARIETY
		02	YEAST RAISED
		03	FRENCH
		04	FANCY
23	BENCH	01	ROLLING
		02	CUTTING
		03	SHAPING
		04	FOLDING
		05	MOULDING
		06	PANNING
		07	BAGGING
		08	WASHING
		09	COATING
		10	PAN PREPARATION
24	YEAST DOUGHS	01	BREADS
		02	ROLLS
		03	SWEET DOUGHS
		04	DANISH

TABLE T-1 (CONT'D) - INSTRUCTIONAL DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

CODE	DIVISION	CODE	UNIT
25	PIES	01	PIE CRUSTS
		02	FRUIT PIES
		03	SOFT PIES
		04	CREAM PIES
		05	PIE SHELLS
		06	MERINGUES
		07	CHIFFON PIES
26	PASTRIES	01	PUFF PASTRY
		02	FRENCH
		03	BISCUITS
		04	MUFFINS
27	CAKES	01	BATTER TYPE
		02	FOAM TYPE
		03	TWO STAGE
28	COOKIES	01	DROPPED
		02	ROLLED AND CUT
		03	BAGGED
		04	ICE BOX METHOD
		05	SHEET METHOD
		06	BAR METHOD
29	ICINGS	01	FLAT
		02	COOKED
		03	WHIPPED
		04	APPLICATION
		05	FUDGE
		06	FONDANT
		07	ROYAL
30	PUDDINGS	01	COOKED
		02	STEAMED
		03	WHIPPED
		04	COLD
31	COOKING	01	SAUCES
		02	FILLINGS
32	OVEN	01	DRY HEAT
		02	MOIST HEAT
		03	MICROWAVE
33	BUFFET WORK	01	GUM PASTE
		02	MARZIPAN
		03	SUGAR
		04	CHOCOLATE
		05	GELATIN
34	BAKERY COUNTER	01	DISPLAY
		02	ADVERTISING
		03	MERCHANDISING
		04	PACKAGING
		05	CASHIERING
35	CAKE DECORATING	01	PAPER CONES
		02	TUBES
		03	BASING

		03	BISCUITS
		04	MUFFINS
27	CAKES	01	BATTER TYPE
		02	FOAM TYPE
		03	TWO STAGE
28	COOKIES	01	DROPPED
		02	ROLLED AND CUT
		03	BAGGED
		04	ICE BOX METHOD
		05	SHEET METHOD
		06	BAR METHOD
29	ICINGS	01	FLAT
		02	COOKED
		03	WHIPPED
		04	APPLICATION
		05	FUDGE
		06	FONDANT
		07	ROYAL
30	PUDDINGS	01	COOKED
		02	STEAMED
		03	WHIPPED
		04	COLD
31	COOKING	01	SAUCES
		02	FILLINGS
32	OVEN	01	DRY HEAT
		02	MOIST HEAT
		03	MICROWAVE
33	BUFFET WORK	01	GUM PASTE
		02	MARZIPAN
		03	SUGAR
		04	CHOCOLATE
		05	GELATIN
34	BAKERY COUNTER	01	DISPLAY
		02	ADVERTISING
		03	MERCHANDISING
		04	PACKAGING
		05	CASHIERING
35	CAKE DECORATING	01	PAPER CONES
		02	TUBES
		03	BASING
		04	COLORS
		05	BORDERS
		06	FLOWERS
		07	FIGURE PIPING
		08	WRITING AND LETTERING
		09	LATTICE WORK
		10	FLORAL ARRANGEMENTS
		11	SPECIAL OCCASION
		12	WEDDING CAKES

TABLE T-1 (CONT'D) - INSTRUCTIONAL DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

CODE	DIVISION	CODE	UNIT
36	DINING ROOM	01	ARRANGING
		02	CLEANING
37	HOST/HOSTESS	01	MENUS
		02	SCHEDULING
		03	SEATING
		04	FUNCTIONS
		05	RESERVATIONS
38	CASHIER	01	BALANCING
		02	COUNTING
		03	BANKING
		04	DEPOSITING
39	WAITER/WAITRESS	01	SETTING
		02	SERVING
		03	PRICING
		04	ORDERING
40	BUSBOY	01	SUPPLYING
		02	CLEARING
		03	CARRYING
		04	ASSISTING
41	FAST FOOD SERVICE	01	COUNTER WORK
		02	SERVING
		03	ORDERING
		04	PRICING
42	DISHWASHING	01	ONE COMPARTMENT
		02	THREE COMPARTMENT
		03	OPERATION
		04	MAINTENANCE

TABLE T-1A

ADDITIONAL INSTRUCTIONAL DIVISIONS AND UNITS

CODE	DIVISION	CODE	UNIT

TABLE 2

TERMOB DIVISION AND UNIT OUTLINE

QUANTITY FOODS PROGRAM

DOES THIS OUTLINE CONTAIN ALL TOPICS IN WHICH GRADUATES ACQUIRE JOB-ENTRY SKILLS: YES___ NO___

CODE	DIVISION	CODE	UNIT
01	BEVERAGE	01	HOT
		02	COLD
02	FRUITS AND VEGETABLES	01	BAKING
		02	STEAMING
		03	BROILING
		04	BOILING
		05	SAUTEING
03	COLDBOARD	01	APPETIZERS
		02	MEATS
		03	SEAFOODS
		04	SALADS
		05	DRESSINGS
04	MEATS, FISH AND POULTRY	01	BAKING AND ROASTING
		02	BOILING
		03	BRAISING
		04	BROILING
		05	DEEP FRYING
		06	POACHING
		07	SAUTEING
		08	STEAMING
		09	STUFFINGS AND BREADING
05	SOUPS AND SAUCES	01	SAUCES
		02	SOUPS
06	DAIRY	01	EGGS
07	BAKING	01	DONUTS
		02	YEAST DOUGHS
		03	PIES
		04	PASTRY
		05	CAKES
		06	COOKIES
		07	ICINGS
08	MEAT CUTTING	01	BEEF
		02	LAMB
		03	PORK
		04	POULTRY
		05	FISH
09	FARINACEOUS	01	PASTA
		02	GRAINS
10	SERVICE	01	BAKERY COUNTER
		02	CASHIER
		03	WAITER/WAITRESS
		04	HOST/HOSTESS

01	BEVERAGE	01	HOT
		02	COLD
02	FRUITS AND VEGETABLES	01	BAKING
		02	STEAMING
		03	BROILING
		04	BOILING
		05	SAUTEING
03	COLDBOARD	01	APPETIZERS
		02	MEATS
		03	SEAFOODS
		04	SALADS
		05	DRESSINGS
04	MEATS, FISH AND POULTRY	01	BAKING AND ROASTING
		02	BOILING
		03	BRAISING
		04	BROILING
		05	DEEP FRYING
		06	POACHING
		07	SAUTEING
		08	STEAMING
		09	STUFFINGS AND BREADING
05	SOUPS AND SAUCES	01	SAUCES
		02	SOUPS
06	DAIRY	01	EGGS
07	BAKING	01	DONUTS
		02	YEAST DOUGHS
		03	PIES
		04	PASTRY
		05	CAKES
		06	COOKIES
		07	ICINGS
08	MEAT CUTTING	01	BEEF
		02	LAMB
		03	PORK
		04	POULTRY
		05	FISH
09	FARINACEOUS	01	PASTA
		02	GRAINS
10	SERVICE	01	BAKERY COUNTER
		02	CASHIER
		03	WAITER/WAITRESS
		04	HOST/HOSTESS

TABLE 2A

ADDITIONAL TERMOB DIVISIONS AND UNITS

CODE	DIVISION	CODE	UNIT

TERMINAL PERFORMANCE OBJECTIVES (TERMOBS)

and

REPORTING FORMS

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 01 BEVERAGE

UNIT 01 HOT

TERMOB NO. 19-001

1.00 CONDITION

INGREDIENTS
( ) 1.01 COFFEE
( ) 1.02 BOILING WATER

UTENSILS
( ) 1.03 FILTER (PAPER OR CLOTH)
( ) 1.04 GALLON MEASURE
( ) 1.05 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.06 CLEAN COFFEE URN WITH TEMPERATURE GAUGES

OTHER
( ) 1.07 FORMULA FOR COFFEE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 BREW 2-1/2 GALLONS OF COFFEE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 INSERT FILTER
( ) 2.04 ADD COFFEE
( ) 2.05 ADD WATER
( ) 2.06 REMOVE GROUNDS AND FILTER
( ) 2.07 DRAW OFF "HEAVY" COFFEE
( ) 2.08 POUR BACK "HEAVY" COFFEE
( ) 2.09 MAINTAIN TEMPERATURE FOR SERVICE
( ) 2.10 CLEAN UTENSILS AND WORK AREA

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 COFFEE IS BREWED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 10 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 POSITIONED PROPERLY
( ) 3.04 SPREAD EVENLY, CORRECT AMOUNT
( ) 3.05 GROUNDS WET EVENLY AND THOROUGHLY WITH CIRCULAR MOTION
( ) 3.06 PROMPTLY AFTER WATER HAS DRIPPED THROUGH
( ) 3.07 SUFFICIENT QUANTITY DRAWN OFF
( ) 3.08 INSURING UNIFORM MIXING
( ) 3.09 AT 185° TO 190° F.
( ) 3.10 COMPLETELY

MISOE NO. __________

PROGRAM	QUANTITY FOODS	DIVISION 01	BEVERAGE
USOE CODE NO(S)		UNIT 01	HOT
		TERMOB NO.	19-001

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 01 BEVERAGE

UNIT 01 HOT

TERMOB NO. 19-002

1.00 CONDITION

INGREDIENTS

( ) 1.01 PREMEASURED COFFEE

( ) 1.02 WATER

UTENSILS

( ) 1.03 FILTER

( ) 1.04 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.05 CLEAN VACUUM COFFEE MAKER

( ) 1.06 STOVE

OTHER

( ) 1.07 FORMULA FOR COFFEE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE COFFEE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 INSERT FILTER

( ) 2.04 ADD COFFEE

( ) 2.05 ADD WATER

( ) 2.06 OPERATE MACHINE

( ) 2.07 REMOVE GROUNDS AND FILTER

( ) 2.08 MAINTAIN TEMPERATURE FOR SERVICE

( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 COFFEE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 10 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 POSITIONED PROPERLY

( ) 3.04 SPREAD EVENLY

( ) 3.05 CORRECT AMOUNT

( ) 3.06 PROCEDURE AS DESCRIBED ON MACHINE

( ) 3.07 PROMPTLY AFTER WATER HAS DRIPPED THROUGH

( ) 3.08 AT LOW TEMPERATURE RANGE

( ) 3.09 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 01 BEVERAGE

USOE CODE NO(S) ____________

UNIT 01 HOT

TERMOB NO. 19-002

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 01 BEVERAGE

UNIT 01 HOT

TERMOB NO. 19-003

1.00 CONDITION

INGREDIENTS
( ) 1.01 PREMEASURED COFFEE
( ) 1.02 WATER

UTENSILS
( ) 1.03 FILTER
( ) 1.04 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.05 CLEAN AUTOMATIC DRIP COFFEE MAKER

OTHER
( ) 1.06 FORMULA FOR COFFEE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE COFFEE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 INSERT FILTER
( ) 2.04 ADD COFFEE
( ) 2.05 ADD WATER
( ) 2.06 OPERATE MACHINE
( ) 2.07 REMOVE GROUNDS AND FILTER
( ) 2.08 MAINTAIN TEMPERATURE FOR SERVICE
( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 COFFEE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 5 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 PROPERLY POSITIONED
( ) 3.04 SPREAD EVENLY
( ) 3.05 CORRECT AMOUNT
( ) 3.06 PROCEDURE AS DESCRIBED ON MACHINE
( ) 3.07 PROMPTLY AFTER WATER HAS DRIPPED THROUGH
( ) 3.08 AT LOW TEMPERATURE RANGE
( ) 3.09 COMPLETELY

MISOE NO. ________________

PROGRAM	QUANTITY FOODS	DIVISION 01	BEVERAGE
USOE CODE NO(S)		UNIT 01	HOT
		TERMOB NO.	19-003

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 01 BEVERAGE

UNIT 02 COLD

TERMOB NO. 19-004

1.00 CONDITION

INGREDIENTS
( ) 1.01 TEA
( ) 1.02 WATER
( ) 1.03 LEMON

UTENSILS
( ) 1.04 POT WITH SPIGGOT
( ) 1.05 PITCHER
( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.07 STOVE

OTHER
( ) 1.08 FORMULA FOR ICED TEA

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE GALLON OF ICED TEA EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT WATER
( ) 2.04 STEEP TEA IN WATER
( ) 2.05 STRAIN INTO PITCHER
( ) 2.06 STORE PITCHER
( ) 2.07 ADD LEMON SLICES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ICED TEA IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 FOR FIVE MINUTES
( ) 3.05 ALL TEA REMOVED FROM WATER
( ) 3.06 AT ROOM TEMPERATURE
( ) 3.07 NOT SQUEEZED

MISOE NO. __________

PROGRAM	QUANTITY FOODS	DIVISION	01	BEVERAGE
USOE CODE NO(S)		UNIT	02	COLD
		TERMOB NO.		19-004

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 01 BAKING

TERMOB NO. 19-005

1.00 CONDITION

INGREDIENTS
( ) 1.01 EGGPLANT, SLICED
( ) 1.02 FRENCH DRESSING
( ) 1.03 SALT AND PEPPER
( ) 1.04 LEMON JUICE
UTENSILS
( ) 1.05 BAKING PAN
( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.07 STOVE WITH OVEN
OTHER
( ) 1.08 FORMULA FOR BAKED EGGPLANT

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY SERVINGS OF BAKED EGGPLANT EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT OVEN
( ) 2.04 PLACE EGGPLANT IN PAN
( ) 2.05 SEASON EGGPLANT
( ) 2.06 MARINATE EGGPLANT IN FRENCH DRESSING
( ) 2.07 DRAIN MARINADE
( ) 2.08 BAKE EGGPLANT
( ) 2.09 TURN EGGPLANT
( ) 2.10 BAKE EGGPLANT

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 EGGPLANT IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO 400° F
( ) 3.04 ARRANGED FOR EFFICIENT COOKING
( ) 3.05 LIGHTLY
( ) 3.06 FOR FIFTEEN MINUTES
( ) 3.07 ALL EXCESS REMOVED
( ) 3.08 FOR EIGHT MINUTES
( ) 3.09 ALL SLICES TURNED
( ) 3.10 FOR SEVEN MINUTES

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 02 FRUITS AND VEGETABLES

UNIT 01 BAKING

TERMOB NO. 19-005

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 01 BAKING

TERMOB NO. 19-006

1.00 CONDITION

INGREDIENTS
( ) 1.01 POTATOES, PEELED
( ) 1.02 SALT
( ) 1.03 WATER

UTENSILS
( ) 1.04 PRESSURE COOKER
( ) 1.05 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.06 STOVE
( ) 1.07 SINK

OTHER
( ) 1.08 FORMULA FOR STEAMED POTATOES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY SERVINGS OF STEAMED POTATOES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH POTATOES
( ) 2.04 PUT WATER IN COOKER
( ) 2.05 ADD VEGETABLES
( ) 2.06 COOK POTATOES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 POTATOES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 ONE QUARTER TO ONE HALF INCH
( ) 3.05 POT IS THREE QUARTERS FULL
( ) 3.06 FOR TWENTY MINUTES AT SIX POUNDS PRESSURE

MISOE NO. ______

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

USOE CODE NO(S) ______

UNIT 02 STEAMING

TERMOB NO. 19-006

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 03 BROILING

TERMOB NO. 19-007

1.00 CONDITION

INGREDIENTS
- ( ) 1.01 TOMATOES
- ( ) 1.02 BUTTER
- ( ) 1.03 SALT AND PEPPER
- ( ) 1.04 SUGAR
- ( ) 1.05 BREAD CRUMBS/OIL MIXTURE

UTENSILS
- ( ) 1.06 LARGE SHALLOW BAKING PAN
- ( ) 1.07 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
- ( ) 1.08 STOVE WITH BROILER
- ( ) 1.09 SINK

OTHER
- ( ) 1.10 FORMULA FOR BROILED TOMATOES
- ( ) 1.11 SERVICE PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY SERVINGS OF BROILED TOMATOES EMPLOYING THE FOLLOWING OPERATIONS:

- ( ) 2.02 ASSEMBLE ALL INGREDIENTS
- ( ) 2.03 PREHEAT BROILER
- ( ) 2.04 WASH TOMATOES
- ( ) 2.05 CUT TOMATOES
- ( ) 2.06 BUTTER PAN
- ( ) 2.07 PLACE TOMATOES IN PAN
- ( ) 2.08 SEASON TOMATOES
- ( ) 2.09 ADD BREAD CRUMBS/OIL MIXTURE
- ( ) 2.10 BROIL TOMATOES
- ( ) 2.11 PLACE IN FINISHING OVEN
- ( ) 2.12 TRANSFER TO SERVICE PLATTER
- ( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BROILED TOMATOES ARE PREPARED WITH QUANTITY, COLOR, TASTE, TEXTURE AND AROMA TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

- ( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
- ( ) 3.03 TO CORRECT TEMPERATURE
- ( ) 3.04 TOMATOES ARE CLEAN
- ( ) 3.05 IN HALF, STALK REMOVED

INGREDIENTS
( ) 1.01 TOMATOES
( ) 1.02 BUTTER
( ) 1.03 SALT AND PEPPER
( ) 1.04 SUGAR
( ) 1.05 BREAD CRUMBS/OIL MIXTURE

UTENSILS
( ) 1.06 LARGE SHALLOW BAKING PAN
( ) 1.07 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.08 STOVE WITH BROILER
( ) 1.09 SINK

OTHER
( ) 1.10 FORMULA FOR BROILED TOMATOES
( ) 1.11 SERVICE PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY SERVINGS OF BROILED TOMATOES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT BROILER
( ) 2.04 WASH TOMATOES
( ) 2.05 CUT TOMATOES
( ) 2.06 BUTTER PAN
( ) 2.07 PLACE TOMATOES IN PAN
( ) 2.08 SEASON TOMATOES
( ) 2.09 ADD BREAD CRUMBS/OIL MIXTURE
( ) 2.10 BROIL TOMATOES
( ) 2.11 PLACE IN FINISHING OVEN
( ) 2.12 TRANSFER TO SERVICE PLATTER
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BROILED TOMATOES ARE PREPARED WITH QUANTITY, COLOR, TASTE, TEXTURE AND AROMA TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO CORRECT TEMPERATURE
( ) 3.04 TOMATOES ARE CLEAN
( ) 3.05 IN HALF, STALK REMOVED
( ) 3.06 EVENLY AND THOROUGHLY
( ) 3.07 CUT SIDE UP
( ) 3.08 LIGHTLY
( ) 3.09 EACH HALF COVERED
( ) 3.10 FOR TWO TO THREE MINUTES
( ) 3.11 FOR SIX TO EIGHT MINUTES
( ) 3.12 ARRANGED IN EYE PLEASING PATTERN
( ) 3.13 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 02 FRUITS AND VEGETABLES

UNIT 03 BROILING

TERMOB NO. 19-007

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-003

1.00 CONDITION

INGREDIENTS
( ) 1.01 PEARL ONIONS
( ) 1.02 BUTTER
( ) 1.03 SALTED WATER
( ) 1.04 WATER

UTENSILS
( ) 1.05 TWO 1-1/2 GALLON POTS
( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.07 STOVE
( ) 1.08 SINK

OTHER
( ) 1.09 FORMULA FOR BOILED ONIONS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY SERVINGS OF BOILED PEARL ONIONS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT OFF ENDS OF ONIONS
( ) 2.04 PLUNGE ONIONS INTO BOILING WATER
( ) 2.05 REMOVE SKINS
( ) 2.06 SIMMER IN SALTED WATER
( ) 2.07 DRAIN ONIONS
( ) 2.08 ADD BUTTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BOILED ONIONS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 NEATLY
( ) 3.04 FOR ONE MINUTE
( ) 3.05 ALL SKINS REMOVED
( ) 3.06 FOR FIVE MINUTES
( ) 3.07 ALL WATER REMOVED
( ) 3.08 MODERATE AMOUNT, ONE OUNCE PER THREE POUNDS ONIONS

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-008

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-009

1.00 CONDITION

INGREDIENTS
( ) 1.01 ASPARAGUS
( ) 1.02 WATER
( ) 1.03 SALT
( ) 1.04 BUTTER

UTENSILS
( ) 1.05 TOWELS (WET)
( ) 1.06 S/S PAN
( ) 1.07 BASIC UTENSIL (TABLE T-3)

EQUIPMENT
( ) 1.08 STOVE
( ) 1.09 SERVING PLATTER

OTHER
( ) 1.10 FORMULA FOR COOKING ASPARAGUS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY-FIVE PORTIONS OF BUTTERED FRESH ASPARAGUS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE ASPARAGUS IN PAN
( ) 2.04 POUR BOILING SALTED WATER
( ) 2.05 PLACE WET TOWEL OVER PAN
( ) 2.06 SIMMER ASPARAGUS
( ) 2.07 DRAIN COOKING LIQUID
( ) 2.08 TRANSFER TO SERVING PLATTER WITH BUTTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ASPARAGUS IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 EVENLY
( ) 3.04 OVER ALL THE ASPARAGUS
( ) 3.05 TO COVER
( ) 3.06 UNTIL TENDER, 12 MINUTES
( ) 3.07 COMPLETELY
( ) 3.08 ARRANGED IN PLEASING PATTERN, AND BUTTERED

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ________________

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-009

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-010

1.00 CONDITION

INGREDIENTS
( ) 1.01 SPINACH (WASHED)
( ) 1.02 BUTTER
( ) 1.03 SALT AND PEPPER

UTENSILS
( ) 1.04 20 QUART POT
( ) 1.05 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.06 STOVE
( ) 1.07 SERVING PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY FIVE PORTIONS OF SPINACH EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE SPINACH IN POT
( ) 2.04 ADD SALT
( ) 2.05 SIMMER SPINACH
( ) 2.06 TURN SPINACH
( ) 2.07 STRAIN WATER FROM SPINACH
( ) 2.08 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SPINACH IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 LOOSELY
( ) 3.04 SMALL AMOUNT
( ) 3.05 UNTIL TENDER, 10 MINUTES
( ) 3.06 TO COOK EVENLY
( ) 3.07 COMPLETELY
( ) 3.08 LIGHTLY
( ) 3.09 ARRANGE IN WELL DRAINED MOUND

MISOE NO.

PROGRAM	QUANTITY FOODS	DIVISION 02	FRUITS AND VEGETABLES
USOE CODE NO(S)		UNIT 04	BOILING
		TERMOB NO.	19-010

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 04 BOILING

TERMOB NO. 19-011

1.00 CONDITION

INGREDIENTS
( ) 1.01 PRESOAKED PEA BEANS
( ) 1.02 WATER

UTENSILS
( ) 1.03 6 QUART SAUCE POT
( ) 1.04 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.05 RANGE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE POUND OF WHITE PEA BEANS (LEGUMES) EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE PRECOOKED PEA BEANS IN POT
( ) 2.04 POUR WATER OVER PEA BEANS
( ) 2.05 COOK PEA BEANS
( ) 2.06 DRAIN
( ) 2.07 ADD TO SOUP

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PEA BEANS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 EVENLY
( ) 3.04 FOUR TO ONE RATIO
( ) 3.05 SIMMER ONE HOUR UNTIL TENDER
( ) 3.06 THOROUGHLY
( ) 3.07 IN SUFFICIENT QUANTITY

MISOE NO.

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

USOE CODE NO(S)

UNIT 04 BOILING

TERMOB NO. 19-011

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 02 FRUITS AND VEGETABLES

UNIT 05 SAUTEING

TERMOB NO. 19-012

1.00 CONDITION

INGREDIENTS

( ) 1.01 GREEN BELL PEPPERS
( ) 1.02 SLICED MUSHROOMS
( ) 1.03 DICED ONIONS
( ) 1.04 DICED CELERY
( ) 1.05 BUTTER
( ) 1.06 COOKING OIL
( ) 1.07 SALT AND PEPPER
( ) 1.08 TARRAGON
( ) 1.09 THYME

UTENSILS

( ) 1.10 LARGE FRYING PAN WITH COVER
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.12 STOVE
( ) 1.13 SINK

OTHER

( ) 1.14 FORMULA FOR SAUTEED MIXED VEGETABLES
( ) 1.15 SERVICE PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY SERVINGS OF SAUTEED MIXED VEGETABLES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH PEPPERS
( ) 2.04 CUT PEPPERS
( ) 2.05 HEAT BUTTER AND OIL IN FRYING PAN
( ) 2.06 ADD ONIONS AND CELERY TO PAN
( ) 2.07 HEAT PAN
( ) 2.08 ADD MUSHROOMS
( ) 2.09 ADD PEPPERS
( ) 2.10 SEASON
( ) 2.11 COOK
( ) 2.12 TRANSFER TO SERVICE PLATTER
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SAUTEED MIXED VEGETABLES PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 PEPPERS ARE CLEAN
( ) 3.04 TO ONE INCH CHUNKS
( ) 3.05 UNTIL BUTTER FROTHS WITHOUT BURNING

( ) 1.01 GREEN BELL PEPPERS
( ) 1.02 SLICED MUSHROOMS
( ) 1.03 DICED ONIONS
( ) 1.04 DICED CELERY
( ) 1.05 BUTTER
( ) 1.06 COOKING OIL
( ) 1.07 SALT AND PEPPER
( ) 1.08 TARRAGON
( ) 1.09 THYME

( ) 1.10 LARGE FRYING PAN WITH COVER
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 SINK

OTHER
( ) 1.14 FORMULA FOR SAUTEED MIXED VEGETABLES
( ) 1.15 SERVICE PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY SERVINGS OF SAUTEED MIXED VEGETABLES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH PEPPERS
( ) 2.04 CUT PEPPERS
( ) 2.05 HEAT BUTTER AND OIL IN FRYING PAN
( ) 2.06 ADD ONIONS AND CELERY TO PAN
( ) 2.07 HEAT PAN
( ) 2.08 ADD MUSHROOMS
( ) 2.09 ADD PEPPERS
( ) 2.10 SEASON
( ) 2.11 COOK
( ) 2.12 TRANSFER TO SERVICE PLATTER
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SAUTEED MIXED VEGETABLES PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 PEPPERS ARE CLEAN
( ) 3.04 TO ONE INCH CHUNKS
( ) 3.05 UNTIL BUTTER FROTHS WITHOUT BURNING
( ) 3.06 WITHOUT SPLATTERING
( ) 3.07 UNTIL ONIONS ARE TRANSPARENT
( ) 3.08 WITHOUT SPLATTERING
( ) 3.09 WHEN MUSHROOMS BEGIN TO DARKEN
( ) 3.10 LIGHTLY
( ) 3.11 FOR THREE TO FIVE MINUTES
( ) 3.12 ARRANGED IN PLEASING PATTERN
( ) 3.13 COMPLETELY

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION 02	FRUITS AND VEGETABLES
USOE CODE NO(S)		UNIT 05	SAUTEING
		TERMOB NO.	19-012

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISCE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-013

1.00 CONDITION

INGREDIENTS

( ) 1.01 CHICKEN LIVERS

( ) 1.02 SLICES OF BACON

( ) 1.03 PARSLEY

UTENSILS

( ) 1.04 SHALLOW BAKING PAN

( ) 1.05 SERVICE PLATTER

( ) 1.06 TOOTHPICKS

( ) 1.07 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.08 STOVE WITH BROILER

OTHER

( ) 1.09 FORMULA FOR BACON BLANKETS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY-FOUR PORTIONS OF BACON BLANKETS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 CUT CHICKEN LIVERS

( ) 2.04 CUT BACON SLICES

( ) 2.05 WRAP EACH CHICKEN LIVER HALF WITH HALF SLICE OF BACON

( ) 2.06 BROIL BACON BLANKETS

( ) 2.07 TRANSFER TO SERVING PLATTER

( ) 2.08 GARNISH WITH PARSLEY

( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BACON BLANKETS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 IN HALF

( ) 3.04 IN HALF

( ) 3.05 ONCE AROUND, SECURED WITH TOOTHPICK

( ) 3.06 FOR ABOUT SIX TO EIGHT MINUTES

( ) 3.07 ARRANGED IN PLEASING PATTERN

( ) 3.08 APPEARANCE IS PLEASING

( ) 3.09 COMPLETELY

MISOE NO.

PROGRAM QUANTITY FOODS

USOE CODE NO(S)

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-013

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-014

1.00 CONDITION

INGREDIENTS

( ) 1.01 HARD BOILED EGGS
( ) 1.02 MAYONNAISE
( ) 1.03 SOFTENED BUTTER
( ) 1.04 SALT AND PEPPER
( ) 1.05 MUSTARD
( ) 1.06 PUREED ONION
( ) 1.07 PIMIENTO PIECES
( ) 1.08 BLACK OLIVE PIECES
( ) 1.09 PAPRIKA
( ) 1.10 PARSLEY

UTENSILS

( ) 1.11 FINE SIEVE
( ) 1.12 PASTRY BAG
( ) 1.13 MIXING BOWL
( ) 1.14 SERVICE PLATTER
( ) 1.15 BASIC UTENSILS(TABLE T-3)

EQUIPMENT

( ) 1.16 REFRIGERATOR

OTHER

( ) 1.17 FORMULA FOR DEVILED EGGS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF DEVILED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PEEL EGGS
( ) 2.04 CUT EGGS
( ) 2.05 PASS YOLKS THROUGH SIEVE
( ) 2.06 ADD REMAINING INGREDIENTS
( ) 2.07 MIX INGREDIENTS
( ) 2.08 REFILL EACH EGG WHITE WITH MIXTURE
( ) 2.09 GARNISH WITH PARSLEY, PAPRIKA, OLIVE AND PIMIENTO PIECES
( ) 2.10 TRANSFER TO SERVICE PLATTER
( ) 2.11 STORE IN REFRIGERATOR

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DEVILED EGGS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 SHELLS REMOVED
( ) 3.04 IN HALF LENGTHWISE
( ) 3.05 YOLKS MASHED
( ) 3.06 ALL REMAINING INGREDIENTS ARE ADDED
( ) 3.07 THOROUGHLY

( ) 1.01 HARD BOILED EGGS
( ) 1.02 MAYONNAISE
( ) 1.03 SOFTENED BUTTER
( ) 1.04 SALT AND PEPPER
( ) 1.05 MUSTARD
( ) 1.06 PUREED ONION
( ) 1.07 PIMIENTO PIECES
( ) 1.08 BLACK OLIVE PIECES
( ) 1.09 PAPRIKA
( ) 1.10 PARSLEY

( ) 1.11 FINE SIEVE
( ) 1.12 PASTRY BAG
( ) 1.13 MIXING BOWL
( ) 1.14 SERVICE PLATTER
( ) 1.15 BASIC UTENSILS(TABLE T-3)

EQUIPMENT
( ) 1.16 REFRIGERATOR

OTHER
( ) 1.17 FORMULA FOR DEVILED EGGS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF DEVILED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PEEL EGGS
( ) 2.04 CUT EGGS
( ) 2.05 PASS YOLKS THROUGH SIEVE
( ) 2.06 ADD REMAINING INGREDIENTS
( ) 2.07 MIX INGREDIENTS
( ) 2.08 REFILL EACH EGG WHITE WITH MIXTURE
( ) 2.09 GARNISH WITH PARSLEY, PAPRIKA, OLIVE AND PIMIENTO PIECES
( ) 2.10 TRANSFER TO SERVICE PLATTER
( ) 2.11 STORE IN REFRIGERATOR

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DEVILED EGGS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 SHELLS REMOVED
( ) 3.04 IN HALF LENGTHWISE
( ) 3.05 YOLKS MASHED
( ) 3.06 ALL REMAINING INGREDIENTS ARE ADDED
( ) 3.07 THOROUGHLY
( ) 3.08 NEATLY WITH SUFFICIENT QUANTITY
( ) 3.09 APPEARANCE IS PLEASING
( ) 3.10 ARRANGED IN A PLEASING PATTERN
( ) 3.11 EGGS ARE CHILLED WHEN SERVED

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

USOE CODE NO(S) ____________

UNIT 01 APPETIZERS

TERMOB NO. 19-014

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-015

1.00 CONDITION

INGREDIENTS

( ) 1.01 SLICED COLD COOKED TONGUE
( ) 1.02 MUSTARD BUTTER
( ) 1.03 CANAPE CRACKERS
( ) 1.04 PARSLEY

UTENSILS

( ) 1.05 PASTRY BAG
( ) 1.06 SERVICE PLATTER
( ) 1.07 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.08 REFRIGERATOR

OTHER

( ) 1.09 FORMULA FOR CANAPE OF TONGUE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF CANAPE OF TONGUE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT TONGUE
( ) 2.04 SPREAD CANAPE CRACKER WITH MUSTARD BUTTER
( ) 2.05 PLACE TONGUE ON CRACKER
( ) 2.06 SPREAD TONGUE WITH MUSTARD BUTTER
( ) 2.07 TRANSFER TO SERVICE PLATTER
( ) 2.08 GARNISH WITH PARSLEY
( ) 2.09 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTNNT OF RESULTING OUTCOME

( ) 3.01 CANAPE OF TONGUE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 INTO ONE INCH SQUARES
( ) 3.04 EVENLY
( ) 3.05 SQUARELY
( ) 3.06 WITH DECORATIVE EFFECT
( ) 3.07 ARRANGED IN PLEASING PATTERN
( ) 3.08 APPEARANCE IS PLEASING
( ) 3.09 COMPLETELY

MISOE NO. __________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) __________

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-015

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-016

1.00 CONDITION

INGREDIENTS

( ) 1.01 WHITE BREAD, SLICED
( ) 1.02 PUREED HARD BOILED EGGS
( ) 1.03 MINCED OLIVES
( ) 1.04 MUSTARD
( ) 1.05 MAYONNAISE
( ) 1.06 SALT AND PEPPER
( ) 1.07 PUREED COOKED HAM
( ) 1.08 MINCED GREEN PEPPER
( ) 1.09 MINCED ONION
( ) 1.10 PARSLEY

UTENSILS

( ) 1.11
( ) 1.12 ROLLING PIN
( ) 1.13 WAXED PAPER
( ) 1.14 SERVICE PLATTER
( ) 1.15 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.16 REFRIGERATOR

OTHER

( ) 1.17 FORMULA FOR PINWHEEL CANAPES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF PINWHEEL CANAPES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE EGGS, MUSTARD, MAYONNAISE, OLIVES, SEASONING
( ) 2.04 MIX INGREDIENTS
( ) 2.05 COMBINE HAM, MUSTARD, MAYONNAISE, ONIONS, PEPPER, AND SEASONING
( ) 2.06 MIX INGREDIENTS
( ) 2.07 TRIM CRUSTS FROM BREAD
( ) 2.08 FLATTEN BREAD WITH ROLLING PIN
( ) 2.09 PLACE MIXTURES ON BREAD SLICES
( ) 2.10 ROLL SLICES WITH MIXTURES
( ) 2.11 REFRIGERATE
( ) 2.12 CUT ROLLS
( ) 2.13 TRANSFER TO SERVING PLATTER
( ) 2.14 GARNISH WITH PARSLEY

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PINWHEEL CANAPES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 ALL INGREDIENTS COMBINED

INGREDIENTS

( ) 1.01 WHITE BREAD, SLICED
( ) 1.02 PUREED HARD BOILED EGGS
( ) 1.03 MINCED OLIVES
( ) 1.04 MUSTARD
( ) 1.05 MAYONNAISE
( ) 1.06 SALT AND PEPPER
( ) 1.07 PUREED COOKED HAM
( ) 1.08 MINCED GREEN PEPPER
( ) 1.09 MINCED ONION
( ) 1.10 PARSLEY

UTENSILS

( ) 1.11
( ) 1.12 ROLLING PIN
( ) 1.13 WAXED PAPER
( ) 1.14 SERVICE PLATTER
( ) 1.15 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.16 REFRIGERATOR

OTHER

( ) 1.17 FORMULA FOR PINWHEEL CANAPES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF PINWHEEL CANAPES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE EGGS, MUSTARD, MAYONNAISE, OLIVES, SEASONING
( ) 2.04 MIX INGREDIENTS
( ) 2.05 COMBINE HAM, MUSTARD, MAYONNAISE, ONIONS, PEPPER, AND SEASONING
( ) 2.06 MIX INGREDIENTS
( ) 2.07 TRIM CRUSTS FROM BREAD
( ) 2.08 FLATTEN BREAD WITH ROLLING PIN
( ) 2.09 PLACE MIXTURES ON BREAD SLICES
( ) 2.10 ROLL SLICES WITH MIXTURES
( ) 2.11 REFRIGERATE
( ) 2.12 CUT ROLLS
( ) 2.13 TRANSFER TO SERVING PLATTER
( ) 2.14 GARNISH WITH PARSLEY

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PINWHEEL CANAPES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 ALL INGREDIENTS COMBINED
( ) 3.04 THOROUGHLY
( ) 3.05 ALL INGREDIENTS COMBINED
( ) 3.06 THOROUGHLY
( ) 3.07 ALL CRUSTS REMOVED
( ) 3.08 EVENLY FLAT
( ) 3.09 EVENLY SPREAD
( ) 3.10 IN JELLY-ROLL FASHION
( ) 3.11 UNTIL FIRM
( ) 3.12 INTO SLICES
( ) 3.13 ARRANGED IN PLEASING PATTERN
( ) 3.14 APPEARANCE IS PLEASING

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 03 COLDBOARD

UNIT 01 APPETIZERS

TERMOB NO. 19-016

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 02 MEATS

TERMOB NO. 19-017

1.00 CONDITION

INGREDIENTS

( ) 1.01 CHOPPED BEEF
( ) 1.02 APPLESAUCE
( ) 1.03 BREAD CRUMBS
( ) 1.04 BEATEN EGG
( ) 1.05 CHOPPED ONION
( ) 1.06 SALT AND PEPPER
( ) 1.07 TOMATO SAUCE
( ) 1.08 FLOUR
( ) 1.09 HOT BACON FAT

UTENSILS

( ) 1.10 LARGE FRYING PAN
( ) 1.11 MIXING BOWL
( ) 1.12 TWO QUART CASSEROLE
( ) 1.13 SERVICE PLATTER
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 STOVE WITH OVEN

OTHER

( ) 1.16 FORMULA FOR SAUCY MEATBALLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF SAUCY MEATBALLS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE BEEF, APPLESAUCE, BREADCRUMBS, EGG, AND ONION
( ) 2.04 MIX INGREDIENTS
( ) 2.05 ROLL IN FLOUR
( ) 2.06 HEAT MEATBALLS IN BACON FAT
( ) 2.07 PREHEAT OVEN
( ) 2.08 PLACE MEATBALLS AND TOMATO SAUCE IN CASSEROLE
( ) 2.09 BAKE MEATBALLS
( ) 2.10 TRANSFER TO SERVICE PLATTER
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 MEATBALLS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN MIXING BOWL
( ) 3.04 THOROUGHLY
( ) 3.05 EVENLY WHILE MIXING
( ) 3.06 UNTIL BROWN
( ) 3.07 TO 375° F

INGREDIENTS

( ) 1.01 CHOPPED BEEF
( ) 1.02 APPLESAUCE
( ) 1.03 BREAD CRUMBS
( ) 1.04 BEATEN EGG
( ) 1.05 CHOPPED ONION
( ) 1.06 SALT AND PEPPER
( ) 1.07 TOMATO SAUCE
( ) 1.08 FLOUR
( ) 1.09 HOT BACON FAT

UTENSILS

( ) 1.10 LARGE FRYING PAN
( ) 1.11 MIXING BOWL
( ) 1.12 TWO QUART CASSEROLE
( ) 1.13 SERVICE PLATTER
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 STOVE WITH OVEN

OTHER

( ) 1.16 FORMULA FOR SAUCY MEATBALLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF SAUCY MEATBALLS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE BEEF, APPLESAUCE, BREADCRUMBS, EGG, AND ONION
( ) 2.04 MIX INGREDIENTS
( ) 2.05 ROLL IN FLOUR
( ) 2.06 HEAT MEATBALLS IN BACON FAT
( ) 2.07 PREHEAT OVEN
( ) 2.08 PLACE MEATBALLS AND TOMATO SAUCE IN CASSEROLE
( ) 2.09 BAKE MEATBALLS
( ) 2.10 TRANSFER TO SERVICE PLATTER
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 MEATBALLS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN MIXING BOWL
( ) 3.04 THOROUGHLY
( ) 3.05 EVENLY WHILE MIXING
( ) 3.06 UNTIL BROWN
( ) 3.07 TO 375° F
( ) 3.08 MEATBALLS COVERED WITH SAUCE
( ) 3.09 FOR THIRTY FIVE TO FORTY MINUTES
( ) 3.10 ARRANGED IN A PLEASING PATTERN
( ) 3.11 COMPLETELY

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MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION	03	COLDBOARD
USOE CODE NO(S)		UNIT	02	MEATS
		TERMOB NO.		19-017

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ________________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 03 SEAFOODS

TERMOB NO. 19-018

1.00 CONDITION

INGREDIENTS
( ) 1.01 SHRIMP, PEELED
( ) 1.02 COCKTAIL SAUCE PREVIOUSLY PREPARED
( ) 1.03 CABBAGE
( ) 1.04 LETTUCE
( ) 1.05 WATER

UTENSILS
( ) 1.06 1-1/2 GALLON POT
( ) 1.07 SERVING PLATTER
( ) 1.08 TWO SAUCE CUPS
( ) 1.09 TOOTHPICKS
( ) 1.10 MIXING BOWL
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 REFRIGERATOR

OTHER
( ) 1.14 FORMULA FOR SHRIMP COCKTAIL

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY PORTIONS OF SHRIMP COCKTAIL EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BOIL SHRIMP
( ) 2.04 PLACE SHRIMP IN COOL WATER
( ) 2.05 CLEAN SHRIMP
( ) 2.06 REFRIGERATE SHRIMP IN MIXING BOWL
( ) 2.07 CLEAN CABBAGE
( ) 2.08 PLACE SAUCE CUPS IN CABBAGE HEADS
( ) 2.09 TRANSFER ALL INGREDIENTS TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SHRIMP COCKTAIL IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 FOR TWENTY MINUTES
( ) 3.04 UNTIL COOL

INGREDIENTS
( ) 1.01 SHRIMP, PEELED
( ) 1.02 COCKTAIL SAUCE PREVIOUSLY PREPARED
( ) 1.03 CABBAGE
( ) 1.04 LETTUCE
( ) 1.05 WATER

UTENSILS
( ) 1.06 1-1/2 GALLON POT
( ) 1.07 SERVING PLATTER
( ) 1.08 TWO SAUCE CUPS
( ) 1.09 TOOTHPICKS
( ) 1.10 MIXING BOWL
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 REFRIGERATOR

OTHER
( ) 1.14 FORMULA FOR SHRIMP COCKTAIL

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY PORTIONS OF SHRIMP COCKTAIL EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BOIL SHRIMP
( ) 2.04 PLACE SHRIMP IN COOL WATER
( ) 2.05 CLEAN SHRIMP
( ) 2.06 REFRIGERATE SHRIMP IN MIXING BOWL
( ) 2.07 CLEAN CABBAGE
( ) 2.08 PLACE SAUCE CUPS IN CABBAGE HEADS
( ) 2.09 TRANSFER ALL INGREDIENTS TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SHRIMP COCKTAIL IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 FOR TWENTY MINUTES
( ) 3.04 UNTIL COOL
( ) 3.05 SHELLS AND VEINS REMOVED
( ) 3.06 UNTIL THOROUGHLY CHILLED
( ) 3.07 WASHED AND OUTER LEAVES REMOVED
( ) 3.08 NEATLY
( ) 3.09 ARRANGED IN A PLEASING PATTERN

MISOE NO. __________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) __________

DIVISION 03 COLDBOARD

UNIT 03 SEAFOODS

TERMOB NO. 19-018

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 03 SEAFOODS

TERMOB NO. 19-019

1.00 CONDITION

INGREDIENTS

( ) 1.01 SCALLOPS
( ) 1.02 EGGS
( ) 1.03 MILK
( ) 1.04 BREAD FLOUR
( ) 1.05 BREADCRUMBS
( ) 1.06 PARSLEY, SLICED LEMONS

UTENSILS

( ) 1.07 BREADING SET-UP
( ) 1.08 SERVING DISH
( ) 1.09 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.10 DEEP FAT FRYER

OTHER

( ) 1.11 FORMULA FOR FRIED SCALLOPS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF FRIED SCALLOPS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CLEAN SCALLOPS
( ) 2.04 BREAD SCALLOPS
( ) 2.05 FRY SCALLOPS
( ) 2.06 TRANSFER TO SERVING DISH
( ) 2.07 GARNISH WITH PARSLEY AND LEMON

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FRIED SCALLOPS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WASHED AND TOUGH MEMBRANE REMOVED
( ) 3.04 EVENLY AND THOROUGHLY
( ) 3.05 AT 350° TO 375° F UNTIL GOLDEN BROWN
( ) 3.06 ARRANGED IN A PLEASING PATTERN
( ) 3.07 APPEARANCE IS PLEASING

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ________________

DIVISION 03 COLDBOARD

UNIT 03 SEAFOODS

TERMOB NO. 19-019

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 04 SALADS

TERMOB NO. 19-020

1.00 CONDITION

INGREDIENTS

( ) 1.01 POTATOES, PEELED
( ) 1.02 DICED CELERY
( ) 1.03 DICED ONIONS
( ) 1.04 MAYONNAISE
( ) 1.05 VINEGAR
( ) 1.06 MUSTARD
( ) 1.07 CELERY SALT
( ) 1.08 SALT AND PEPPER
( ) 1.09 SLICED RADISHES
( ) 1.10 PARSLEY, TOMATOES, AND OLIVES

UTENSILS

( ) 1.11 VEGETABLE BRUSH
( ) 1.12 MIXING BOWL
( ) 1.13 BASIC UTENSILS (TABLE T-3)
( ) 1.14 COLANDER
( ) 1.15 SERVICE PLATTER

EQUIPMENT

( ) 1.16 PRESSURE COOKER
( ) 1.17 SINK
( ) 1.18 STOVE
( ) 1.19 REFRIGERATOR

OTHER

( ) 1.20 FORMULA FOR POTATO SALAD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 MAKE TWENTY SERVINGS OF POTATO SALAD EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH POTATOES
( ) 2.04 CUT POTATOES
( ) 2.05 COOK POTATOES
( ) 2.06 LET STAND
( ) 2.07 COMBINE ALL INGREDIENTS
( ) 2.08 TOSS INGREDIENTS
( ) 2.09 TRANSFER TO SERVICE PLATTER
( ) 2.10 GARNISH WITH PARSLEY, TOMATOES OR OLIVES
( ) 2.11 REFRIGERATE
( ) 2.12 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 POTATO SALAD IS MADE WITH QUANTITY, COLOR, TEXTURE AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 INTO SMALL PIECES

1.00 CONDITION

INGREDIENTS
( ) 1.01 POTATOES, PEELED
( ) 1.02 DICED CELERY
( ) 1.03 DICED ONIONS
( ) 1.04 MAYONNAISE
( ) 1.05 VINEGAR
( ) 1.06 MUSTARD
( ) 1.07 CELERY SALT
( ) 1.08 SALT AND PEPPER
( ) 1.09 SLICED RADISHES
( ) 1.10 PARSLEY, TOMATOES, AND OLIVES

UTENSILS
( ) 1.11 VEGETABLE BRUSH
( ) 1.12 MIXING BOWL
( ) 1.13 BASIC UTENSILS (TABLE T-3)
( ) 1.14 COLANDER
( ) 1.15 SERVICE PLATTER

EQUIPMENT
( ) 1.16 PRESSURE COOKER
( ) 1.17 SINK
( ) 1.18 STOVE
( ) 1.19 REFRIGERATOR

OTHER
( ) 1.20 FORMULA FOR POTATO SALAD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 MAKE TWENTY SERVINGS OF POTATO SALAD EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WASH POTATOES
( ) 2.04 CUT POTATOES
( ) 2.05 COOK POTATOES
( ) 2.06 LET STAND
( ) 2.07 COMBINE ALL INGREDIENTS
( ) 2.08 TOSS INGREDIENTS
( ) 2.09 TRANSFER TO SERVICE PLATTER
( ) 2.10 GARNISH WITH PARSLEY, TOMATOES OR OLIVES
( ) 2.11 REFRIGERATE
( ) 2.12 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 POTATO SALAD IS MADE WITH QUANTITY, COLOR, TEXTURE AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 INTO SMALL PIECES
( ) 3.05 FOR TWENTY MINUTES AT SIX POUNDS PRESSURE
( ) 3.06 UNTIL COOL
( ) 3.07 IN MIXING BOWL
( ) 3.08 LIGHTLY
( ) 3.09 ARRANGED IN PLEASING PATTERN
( ) 3.10 APPEARANCE IS PLEASING
( ) 3.11 UNTIL SERVING
( ) 3.12 COMPLETELY

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MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION 03	COLDBOARD
USOE CODE NO(S)		UNIT 04	SALADS
		TERMOB NO.	19-020

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 05 DRESSINGS

TERMOB NO. 19-021

1.00 CONDITION

INGREDIENTS
( ) 1.01 CIDER VINEGAR
( ) 1.02 MUSTARD
( ) 1.03 SUGAR
( ) 1.04 SALT AND PEPPER
( ) 1.05 SALAD OIL
( ) 1.06 LEMON JUICE
( ) 1.07 EGG YOLKS
( ) 1.08 PAPRIKA

UTENSILS
( ) 1.09 MIXING BOWL
( ) 1.10 BASIC UTENSILS
[illegible]-3)
( ) 1.11 S[illegible]ONTAINER

OTHER
( ) 1.12 FORMULA FOR FRENCH DRESSING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE QUART OF FRENCH DRESSING EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MIX MUSTARD, SUGAR, SALT, PEPPER, EGG YOLKS, PAPRIKA IN MIXING BOWL
( ) 2.04 MIX IN OIL AND VINEGAR
( ) 2.05 WHIP IN LEMON JUICE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 FRENCH DRESSING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 MIXTURE IS SMOOTH AND THICK
( ) 3.05 ENOUGH TO SHARPEN TASTE
( ) 3.06 NO DRIPS ON OUTSIDE OF CONTAINER

MISOE NO. ______

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______

DIVISION 03 COLDBOARD

UNIT 05 DRESSINGS

TERMOB NO. 19-021

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 05 DRESSINGS

TERMOB NO. 19-022

1.00 CONDITION

INGREDIENTS
( ) 1.01 MAYONNAISE
( ) 1.02 CHOPPED STUFFED OLIVES
( ) 1.03 FINELY CHOPPED GREEN PEPPER
( ) 1.04 CHILI SAUCE
( ) 1.05 MINCED CHIVES
( ) 1.06 CREAM
UTENSILS
( ) 1.07 MIXING BOWL
( ) 1.08 BASIC UTENSILS
( ) 1.09 STORAGE CONTAINER

EQUIPMENT
( ) 1.10 MIXING MACHINE

OTHER
( ) 1.11 FORMULA FOR THOUSAND ISLAND DRESSING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE QUART OF THOUSAND ISLAND DRESSING EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 WHIP THE CREAM
( ) 2.04 FOLD IN MAYONNAISE
( ) 2.05 MIX IN REMAINING INGREDIENTS
( ) 2.06 TRANSFER TO STORAGE CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 THOUSAND ISLAND DRESSING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 20 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL LIGHT AND FLUFFY
( ) 3.04 MIXTURE IS SMOOTH AND EVEN
( ) 3.05 DRESSING IS THICK AND UNIFORM
( ) 3.06 NO DRIPS ON SIDE OF CONTAINER

MISOE NO. ____________

PROGRAM QUANTITY FOODS
USOE CODE NO(S) ____________

DIVISION 03 COLDBOARD
UNIT 05 DRESSINGS
TERMOB NO. 19-022

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 03 COLDBOARD

UNIT 05 DRESSINGS

TERMOB NO. 19-023

1.00 CONDITION

INGREDIENTS
( ) 1.01 CHILI SAUCE
( ) 1.02 TOMATO CATSUP
( ) 1.03 HORSERADISH
( ) 1.04 LEMON JUICE
( ) 1.05 SALT
( ) 1.06 WORCESTERSHIRE SAUCE
( ) 1.07 HOT PEPPER SAUCE

UTENSILS
( ) 1.08 MIXING BOWL
( ) 1.09 BASIC UTENSILS (TABLE T-3)
( ) 1.10 STORAGE CONTAINER

OTHER
( ) 1.11 FORMULA FOR COCKTAIL SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE QUART OF COCKTAIL SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE INGREDIENTS IN MIXING BOWL
( ) 2.04 BLEND INGREDIENTS
( ) 2.05 TRANSFER TO STORAGE CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 COCKTAIL SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 ALL INGREDIENTS PLACED IN BOWL
( ) 3.04 THOROUGHLY, MIXTURE IS SMOOTH AND UNIFORM
( ) 3.05 NO DRIPS ON SIDE OF CONTAINER, CONTAINER IS COVERED

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 03 COLDBOARD

UNIT 05 DRESSINGS

TERMOB NO. 19-023

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISCE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 01 BAKING AND ROASTING

TERMOB NO. 19-024

1.00 CONDITION

INGREDIENTS

( ) 1.01 PORK LOINS

( ) 1.02 CHOPPED ONIONS

( ) 1.03 CHOPPED CELERY

( ) 1.04 CHOPPED CARROTS

( ) 1.05 BREAD FLOUR

( ) 1.06 CHICKEN OR BEEF STOCK

( ) 1.07 SALT, PEPPER AND ROSEMARY

( ) 1.08 FAT

UTENSILS

( ) 1.09 ROASTING PAN

( ) 1.10 TOWEL

( ) 1.11 SAUCEPAN

( ) 1.12 STRAINER

( ) 1.1e BASIC UTENSILS(TABLE T-3

( ) 1.14 SERVICE PLATTER

EQUIPMENT

( ) 1.15 STOVE WITH OVEN

OTHER

( ) 1.16 FORMULA FOR ROAST PORK LOIN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF ROAST PORK LOIN EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 PREHEAT OVEN

( ) 2.04 SEASON PORK

( ) 2.05 PLACE PORK IN PAN

( ) 2.06 ROAST PORK

( ) 2.07 ADD VEGETABLES AND STOCK

( ) 2.08 ROAST PORK

( ) 2.09 TRANSFER TO SERVICE PLATTER

( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ROAST PORK LOIN IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 TO 350° F

( ) 3.04 LIGHTLY

( ) 3.05 ARRANGED FOR EFFICIENT COOKING

( ) 3.06 FOR ONE HOUR

INGREDIENTS

( ) 1.01 PORK LOINS
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 BREAD FLOUR
( ) 1.06 CHICKEN OR BEEF STOCK
( ) 1.07 SALT, PEPPER AND ROSEMARY
( ) 1.08 FAT

UTENSILS

( ) 1.09 ROASTING PAN
( ) 1.10 TOWEL
( ) 1.11 SAUCEPAN
( ) 1.12 STRAINER
( ) 1.1e BASIC UTENSILS(TABLE T-3
( ) 1.14 SERVICE PLATTER

EQUIPMENT

( ) 1.15 STOVE WITH OVEN

OTHER

( ) 1.16 FORMULA FOR ROAST PORK LOIN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF ROAST PORK LOIN EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT OVEN
( ) 2.04 SEASON PORK
( ) 2.05 PLACE PORK IN PAN
( ) 2.06 ROAST PORK
( ) 2.07 ADD VEGETABLES AND STOCK
( ) 2.08 ROAST PORK
( ) 2.09 TRANSFER TO SERVICE PLATTER
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 ROAST PORK LOIN IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO 350° F
( ) 3.04 LIGHTLY
( ) 3.05 ARRANGED FOR EFFICIENT COOKING
( ) 3.06 FOR ONE HOUR
( ) 3.07 ARRANGED FOR EFFICIENT COOKING
( ) 3.08 FOR ONE AND ONE-HALF HOURS
( ) 3.09 ARRANGED IN A PLEASING PATTERN
( ) 3.10 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 01 BAKING AND ROASTING

TERMOB NO. 19-024

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 01 BAKING AND ROASTING

TERMOB NO. 19-025

1.00 CONDITION

INGREDIENTS
( ) 1.01 CHOPPED ONIONS
( ) 1.02 CHOPPED CELERY
( ) 1.03 SALAD OIL
( ) 1.04 TRIMMED BREAD
( ) 1.05 MILK
( ) 1.06 EGGS
( ) 1.07 SALT AND PEPPER
( ) 1.08 GROUND BEEF
( ) 1.09 SAUCE, HOT
( ) 1.10 PARSLEY

UTENSILS
( ) 1.11 FRYING PAN
( ) 1.12 MIXING BOWL
( ) 1.13 ROASTING PAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 SERVICE PLATTERS

EQUIPMENT
( ) 1.16 STOVE WITH OVEN

OTHER
( ) 1.17 FORMULA FOR MEATLOAF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF MEATLOAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SAUTE ONIONS AND CELERY
( ) 2.04 COMBINE BREAD AND MILK
( ) 2.05 MIX INGREDIENTS
( ) 2.06 ADD ONIONS, CELERY, EGGS, BEEF AND SEASONING
( ) 2.07 MIX INGREDIENTS
( ) 2.08 FORM INTO LOAVES
( ) 2.09 PLACE LOAVES IN ROASTING PAN
( ) 2.10 OIL LOAVES
( ) 2.11 BAKE LOAVES
( ) 2.12 TRANSFER TO SERVICE PLATTERS
( ) 2.13 GARNISH WITH PARSLEY
( ) 2.14 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 MEATLOAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN OIL FOR FIVE MINUTES, MEDIUM HEAT

INGREDIENTS

( ) 1.01 CHOPPED ONIONS
( ) 1.02 CHOPPED CELERY
( ) 1.03 SALAD OIL
( ) 1.04 TRIMMED BREAD
( ) 1.05 MILK
( ) 1.06 EGGS
( ) 1.07 SALT AND PEPPER
( ) 1.08 GROUND BEEF
( ) 1.09 SAUCE, HOT
( ) 1.10 PARSLEY

UTENSILS

( ) 1.11 FRYING PAN
( ) 1.12 MIXING BOWL
( ) 1.13 ROASTING PAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 SERVICE PLATTERS

EQUIPMENT

( ) 1.16 STOVE WITH OVEN

OTHER

( ) 1.17 FORMULA FOR MEATLOAF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF MEATLOAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SAUTE ONIONS AND CELERY
( ) 2.04 COMBINE BREAD AND MILK
( ) 2.05 MIX INGREDIENTS
( ) 2.06 ADD ONIONS, CELERY, EGGS, BEEF AND SEASONING
( ) 2.07 MIX INGREDIENTS
( ) 2.08 FORM INTO LOAVES
( ) 2.09 PLACE LOAVES IN ROASTING PAN
( ) 2.10 OIL LOAVES
( ) 2.11 BAKE LOAVES
( ) 2.12 TRANSFER TO SERVICE PLATTERS
( ) 2.13 GARNISH WITH PARSLEY
( ) 2.14 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 MEATLOAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN OIL FOR FIVE MINUTES, MEDIUM HEAT
( ) 3.04 IN MIXING BOWL
( ) 3.05 THOROUGHLY
( ) 3.06 TO MIXING BOWL
( ) 3.07 THOROUGHLY
( ) 3.08 ABOUT FIVE, THREE POUND LOAVES
( ) 3.09 POSITIONED FOR EFFICIENT COOKING
( ) 3.10 LIGHTLY ON ALL SIDES
( ) 3.11 FOR ONE AND ONE-HALF HOURS AT 375° F
( ) 3.12 ARRANGED IN A PLEASING PATTERN
( ) 3.13 APPEARANCE IS PLEASANT 7/74
( ) 3.14 COMPLETELY

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 01 BAKING AND ROASTING

TERMOB NO. 19-025

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY
UNIT 02 BOILING
TERMOB NO. 19-026

1.00 CONDITION

INGREDIENTS
( ) 1.01 FOWL
( ) 1.02 WATER
( ) 1.03 CHOPPED ONIONS
( ) 1.04 CHOPPED CELERY
( ) 1.05 CHOPPED CARROTS
( ) 1.06 CHICKEN PARTS (BACKS, NECKS AND WINGS)

UTENSILS
( ) 1.07 STOCK POT
( ) 1.08 MIXING BOWL
( ) 1.09 STORAGE CONTAINER
( ) 1.10 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.11 STOVE
( ) 1.12 REFRIGERATOR

OTHER
( ) 1.13 FORMULA FOR BOILED CHICKEN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BOILED CHICKEN EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT FOWL AND CHICKEN PARTS IN STOCKPOT
( ) 2.04 SIMMER FOWL AND CHICKEN WITH VEGETABLES
( ) 2.05 REMOVE FOWL AND CHICKEN FROM STOCK
( ) 2.06 SKIM FAT FROM STOCK
( ) 2.07 TRANSFER STOCK TO STORAGE CONTAINER
( ) 2.08 COOL COOKED FOWL AND CHICKEN
( ) 2.09 REMOVE MEAT FROM FOWL AND CHICKEN
( ) 2.10 COOL STOCK
( ) 2.11 STORE STOCK

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BOILED CHICKEN IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 FOR TWO HOURS
( ) 3.05 ALL FOWL AND CHICKEN REMOVED
( ) 3.06 FAT COMPLETELY SEPARATED FROM STOCK
( ) 3.07 NO DRIPS ON SIDE OF CONTAINER
( ) 3.08 UNTIL COOL ENOUGH TO HANDLE
( ) 3.09 MEAT COMPLETELY SEPARATED FROM BONES

INGREDIENTS

( ) 1.01 FOWL
( ) 1.02 WATER
( ) 1.03 CHOPPED ONIONS
( ) 1.04 CHOPPED CELERY
( ) 1.05 CHOPPED CARROTS
( ) 1.06 CHICKEN PARTS (BACKS, NECKS AND WINGS)

UTENSILS

( ) 1.07 STOCK POT
( ) 1.08 MIXING BOWL
( ) 1.09 STORAGE CONTAINER
( ) 1.10 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.11 STOVE
( ) 1.12 REFRIGERATOR

OTHER

( ) 1.13 FORMULA FOR BOILED CHICKEN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF BOILED CHICKEN EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT FOWL AND CHICKEN PARTS IN STOCKPOT
( ) 2.04 SIMMER FOWL AND CHICKEN WITH VEGETABLES
( ) 2.05 REMOVE FOWL AND CHICKEN FROM STOCK
( ) 2.06 SKIM FAT FROM STOCK
( ) 2.07 TRANSFER STOCK TO STORAGE CONTAINER
( ) 2.08 COOL COOKED FOWL AND CHICKEN
( ) 2.09 REMOVE MEAT FROM FOWL AND CHICKEN
( ) 2.10 COOL STOCK
( ) 2.11 STORE STOCK

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BOILED CHICKEN IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 FOR TWO HOURS
( ) 3.05 ALL FOWL AND CHICKEN REMOVED
( ) 3.06 FAT COMPLETELY SEPARATED FROM STOCK
( ) 3.07 NO DRIPS ON SIDE OF CONTAINER
( ) 3.08 UNTIL COOL ENOUGH TO HANDLE
( ) 3.09 MEAT COMPLETELY SEPARATED FROM BONES
( ) 3.10 TO ROOM TEMPERATURE
( ) 3.11 IN REFRIGERATOR, CONTAINER COVERED

MISOE NO.

PROGRAM QUANTITY FOODS
USOE CODE NO(S)

DIVISION 04 MEAT, FISH AND POULTRY
UNIT 02 BOILING
TERMOB NO. 19-026

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 03 BRAISING

TERMOB NO. 19-027

1.00 CONDITION

INGREDIENTS

( ) 1.01 SHORT RIBS
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 OIL
( ) 1.06 ASSORTED SPICES
( ) 1.07 SALT AND PEPPER
( ) 1.08 BREAD FLOUR
( ) 1.09 BEEF STOCK, HOT
( ) 1.10 CHOPPED TOMATOES
( ) 1.11 FRESHLY COOKED VEGETABLES

UTENSILS

( ) 1.12 BUTCHERS KNIFE
( ) 1.13 ROASTING PAN
( ) 1.14 STRAINER
( ) 1.15 BASIC UTENSILS (TABLE T-3)
( ) 1.16 SERVING PLATTER

EQUIPMENT

( ) 1.17 STOVE WITH OVEN

OTHER

( ) 1.18 FORMULA FOR BRAISED SHORT RIBS OF BEEF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF BRAISED SHORT RIBS OF BEEF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 TRIM RIBS
( ) 2.04 TIE UP RIBS
( ) 2.05 PREHEAT OVEN
( ) 2.06 PLACE VEGETABLES IN ROASTING PAN
( ) 2.07 PLACE RIBS IN ROASTING PAN
( ) 2.08 ADD ONE CUP OF OIL
( ) 2.09 PLACE RIBS IN OVEN
( ) 2.10 ADD BEEF STOCK
( ) 2.11 ADD TOMATOES
( ) 2.12 BLEND INGREDIENTS
( ) 2.13 SEASON INGREDIENTS
( ) 2.14 PLACE RIBS IN OVEN
( ) 2.15 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SHORT RIBS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 EXCESS FAT REMOVED

INGREDIENTS
( ) 1.01 SHORT RIBS
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 OIL
( ) 1.06 ASSORTED SPICES
( ) 1.07 SALT AND PEPPER
( ) 1.08 BREAD FLOUR
( ) 1.09 BEEF STOCK, HOT
( ) 1.10 CHOPPED TOMATOES
( ) 1.11 FRESHLY COOKED VEGETABLES

UTENSILS
( ) 1.12 BUTCHERS KNIFE
( ) 1.13 ROASTING PAN
( ) 1.14 STRAINER
( ) 1.15 BASIC UTENSILS (TABLE T-3)
( ) 1.16 SERVING PLATTER

EQUIPMENT
( ) 1.17 STOVE WITH OVEN

OTHER
( ) 1.18 FORMULA FOR BRAISED SHORT RIBS OF BEEF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BRAISED SHORT RIBS OF BEEF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 TRIM RIBS
( ) 2.04 TIE UP RIBS
( ) 2.05 PREHEAT OVEN
( ) 2.06 PLACE VEGETABLES IN ROASTING PAN
( ) 2.07 PLACE RIBS IN ROASTING PAN
( ) 2.08 ADD ONE CUP OF OIL
( ) 2.09 PLACE RIBS IN OVEN
( ) 2.10 ADD BEEF STOCK
( ) 2.11 ADD TOMATOES
( ) 2.12 BLEND INGREDIENTS
( ) 2.13 SEASON INGREDIENTS
( ) 2.14 PLACE RIBS IN OVEN
( ) 2.15 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SHORT RIBS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 EXCESS FAT REMOVED
( ) 3.04 SECURELY
( ) 3.05 TO 400° F
( ) 3.06 SPREAD EVENLY
( ) 3.07 POSITIONED FOR EFFICIENT COOKING
( ) 3.08 POURED EVENLY OVER PAN OF RIBS
( ) 3.09 FOR FIVE TO TEN MINUTES
( ) 3.10 WHEN PAN HAS SLIGHTLY COOLED
( ) 3.11 OVER ALL VEGETABLES
( ) 3.12 THOROUGHLY
( ) 3.13 LIGHTLY
( ) 3.14 FOR TWO HOURS
( ) 3.15 ARRANGED IN PLEASING PATTERN

7/74

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION 04	MEAT, FISH, AND POULTRY
USOE CODE NO(S)		UNIT 03	BRAISING
		TERMOB NO.	19-027

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEATS, FISH, AND POULTRY

UNIT 04 BROILING

TERMOB NO. 19-028

1.00 CONDITION

INGREDIENTS
( ) 1.01 BROILER CHICKENS
( ) 1.02 OIL
( ) 1.03 SALT AND PEPPER
( ) 1.04 MELTED BUTTER

UTENSILS
( ) 1.05 WIRE HAND RACKS
( ) 1.06 ROASTING PANS
( ) 1.07 PAPER FRILLS
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.09 STOVE WITH BROILER AND OVEN

OTHER
( ) 1.10 FORMULA FOR BROILED CHICKEN HALF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BROILED CHICKEN HALVES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CLEAN CHICKENS
( ) 2.04 CUT CHICKENS
( ) 2.05 PLACE IN WIRE HAND RACKS
( ) 2.06 BROIL CHICKENS
( ) 2.07 TURN CHICKENS
( ) 2.08 BROIL CHICKENS
( ) 2.09 TRANSFER TO ROASTING PANS
( ) 2.10 SEASON
( ) 2.11 BRUSH WITH OIL
( ) 2.12 ROAST CHICKENS
( ) 2.13 TRANSFER TO SERVICE PLATTER
( ) 2.14 GARNISH WITH FRILLS
( ) 2.15 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CHICKEN HALVES ARE PREAPRED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 IN HALF

INGREDIENTS
( ) 1.01 BROILER CHICKENS
( ) 1.02 OIL
( ) 1.03 SALT AND PEPPER
( ) 1.04 MELTED BUTTER

UTENSILS
( ) 1.05 WIRE HAND RACKS
( ) 1.06 ROASTING PANS
( ) 1.07 PAPER FRILLS
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.09 STOVE WITH BROILER AND OVEN

OTHER
( ) 1.10 FORMULA FOR BROILED CHICKEN HALF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF BROILED CHICKEN HALVES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CLEAN CHICKENS
( ) 2.04 CUT CHICKENS
( ) 2.05 PLACE IN WIRE HAND RACKS
( ) 2.06 BROIL CHICKENS
( ) 2.07 TURN CHICKENS
( ) 2.08 BROIL CHICKENS
( ) 2.09 TRANSFER TO ROASTING PANS
( ) 2.10 SEASON
( ) 2.11 BRUSH WITH OIL
( ) 2.12 ROAST CHICKENS
( ) 2.13 TRANSFER TO SERVICE PLATTER
( ) 2.14 GARNISH WITH FRILLS
( ) 2.15 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CHICKEN HALVES ARE PREAPRED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 IN HALF
( ) 3.05 ARRANGED FOR EFFICIENT COOKING
( ) 3.06 TEN TO FIFTEEN MINUTES
( ) 3.07 OVER
( ) 3.08 EIGHT TO TEN MINUTES
( ) 3.09 ARRANGED FOR EFFICIENT COOKING
( ) 3.10 LIGHTLY
( ) 3.11 THOROUGHLY
( ) 3.12 AT 350° F UNTIL DRUM STICK JOINT MOVES FREELY
( ) 3.13 ARRANGED IN PLEASING PATTERN
( ) 3.14 APPEARANCE IS PLEASING
( ) 3.15 COMPLETELY

7/74

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION 04	MEATS, FISH, AND POULTRY
USOE CODE NO(S)		UNIT 04	BROILING
		TERMOB NO.	19-028

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 04 BROILING

TERMOB NO. 19-029

1.00 CONDITION

INGREDIENTS

( ) 1.01 LAMB LEG, BONED, ONE INCH CUBES
( ) 1.02 TOMATOES, SLICED
( ) 1.03 MUSHROOM CAPS
( ) 1.04 PEARL ONIONS
( ) 1.05 GREEN PEPPER, LARGE DICE, BLANCHED
( ) 1.06 SALAD OIL
( ) 1.07 OLIVE OIL
( ) 1.08 VINEGAR
( ) 1.09 LEMON JUICE
( ) 1.10 GARLIC
( ) 1.11 SALT AND PEPPER
( ) 1.12 MARJORAM
( ) 1.13 THYME
( ) 1.14 OREGANO

UTENSILS

( ) 1.15 20 SKEWERS
( ) 1.16 SAUCE POT
( ) 1.17 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.18 BROILER

OTHER

( ) 1.19 FORMULA FOR SHISH KEBAB

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF SHISH KEBAB EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE MARINADE INGREDIENTS IN POT
( ) 2.04 BLEND MARINADE
( ) 2.05 SAUTE MUSHROOMS
( ) 2.06 PLACE INGREDIENTS ON SKEWERS
( ) 2.07 MARINADE SKEWERS
( ) 2.08 DRAIN SKEWERS
( ) 2.09 BROIL SKEWERS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 TWENTY PORTIONS OF SHISH KEBAB PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN PROPER ORDER

INGREDIENTS

( ) 1.01 LAMB LEG, BONED, ONE INCH CUBES
( ) 1.02 TOMATOES, SLICED
( ) 1.03 MUSHROOM CAPS
( ) 1.04 PEARL ONIONS
( ) 1.05 GREEN PEPPER, LARGE DICE, BLANCHED
( ) 1.06 SALAD OIL
( ) 1.07 OLIVE OIL
( ) 1.08 VINEGAR
( ) 1.09 LEMON JUICE
( ) 1.10 GARLIC
( ) 1.11 SALT AND PEPPER
( ) 1.12 MARJORAM
( ) 1.13 THYME
( ) 1.14 OREGANO

UTENSILS

( ) 1.15 20 SKEWERS
( ) 1.16 SAUCE POT
( ) 1.17 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.18 BROILER

OTHER

( ) 1.19 FORMULA FOR SHISH KEBAB

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWENTY PORTIONS OF SHISH KEBAB EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE MARINADE INGREDIENTS IN POT
( ) 2.04 BLEND MARINADE
( ) 2.05 SAUTE MUSHROOMS
( ) 2.06 PLACE INGREDIENTS ON SKEWERS
( ) 2.07 MARINADE SKEWERS
( ) 2.08 DRAIN SKEWERS
( ) 2.09 BROIL SKEWERS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 TWENTY PORTIONS OF SHISH KEBAB PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN PROPER ORDER
( ) 3.04 UNTIL SMOOTH
( ) 3.05 LIGHTLY IN OIL
( ) 3.06 IN PROPER ORDER
( ) 3.07 FOR SEVERAL HOURS
( ) 3.08 THOROUGHLY
( ) 3.09 FOR APPROXIMATELY 10 MINUTES, TURNING AS NEEDED TO COOK UNIFORMLY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 04 MEATS, FISH, AND POULTRY

UNIT 04 BROILING

TERMOB NO. 19-029

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 05 DEEP FRYING

TERMOB NO. 19-030

1.00 CONDITION

INGREDIENTS

( ) 1.01 SHRIMP
( ) 1.02 CLAMS
( ) 1.03 OYSTERS
( ) 1.04 SCALLOPS
( ) 1.05 FILET OF SOLE
( ) 1.06 EGGS
( ) 1.07 MILK
( ) 1.08 FLOUR
( ) 1.09 BREAD CRUMBS
( ) 1.10 LEMON AND PARSLEY
( ) 1.11 SAUCES

UTENSILS

( ) 1.12 BREADING SET-UP
( ) 1.13 FRYING BASKET
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 DEEP FRYER WITH FAT

OTHER

( ) 1.16 FORMULA FOR FISHERMAN'S PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF FISHERMAN'S PLATTER EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT FAT IN FRYER
( ) 2.04 PREPARE BREADING SET-UP
( ) 2.05 CLEAN SEAFOOD
( ) 2.06 BREAD SEAFOOD
( ) 2.07 FRY SEAFOOD
( ) 2.08 TRANSFER TO SERVICE PLATTER
( ) 2.09 PREPARE SAUCES
( ) 2.10 GARNISH WITH LEMON AND PARSLEY
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FISHERMAN'S PLATTERS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO 375° F
( ) 3.04 MIXTURES IN PANS AND PANS IN POSITION
( ) 3.05 THOROUGHLY

INGREDIENTS
( ) 1.01 SHRIMP
( ) 1.02 CLAMS
( ) 1.03 OYSTERS
( ) 1.04 SCALLOPS
( ) 1.05 FILET OF SOLE
( ) 1.06 EGGS
( ) 1.07 MILK
( ) 1.08 FLOUR
( ) 1.09 BREAD CRUMBS
( ) 1.10 LEMON AND PARSLEY
( ) 1.11 SAUCES

UTENSILS
( ) 1.12 BREADING SET-UP
( ) 1.13 FRYING BASKET
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.15 DEEP FRYER WITH FAT

OTHER
( ) 1.16 FORMULA FOR FISHERMAN'S PLATTER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF FISHERMAN'S PLATTER EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PREHEAT FAT IN FRYER
( ) 2.04 PREPARE BREADING SET-UP
( ) 2.05 CLEAN SEAFOOD
( ) 2.06 BREAD SEAFOOD
( ) 2.07 FRY SEAFOOD
( ) 2.08 TRANSFER TO SERVICE PLATTER
( ) 2.09 PREPARE SAUCES
( ) 2.10 GARNISH WITH LEMON AND PARSLEY
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 FISHERMAN'S PLATTERS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO 375° F
( ) 3.04 MIXTURES IN PANS AND PANS IN POSITION
( ) 3.05 THOROUGHLY
( ) 3.06 THOROUGHLY
( ) 3.07 UNTIL GOLDEN
( ) 3.08 ARRANGED IN PLEASING PATTERN
( ) 3.09 TO INDIVIDUAL SERVINGS
( ) 3.10 APPEARANCE IS PLEASANT
( ) 3.11 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 05 DEEP FRYING

TERMOB NO. 19-030

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 04 MEATS, FISH, AND POULTRY

UNIT 06. POACHING

TERMOB NO. 19-031

1.00 CONDITION

INGREDIENTS

( ) 1.01 SALMON STEAKS, BONELESS

( ) 1.02 COURT BOUILLON PREVIOUSLY PREPARED

UTENSILS

( ) 1.03 POACHING PANS

( ) 1.04 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.05 STOVE WITH OVEN

OTHER

( ) 1.06 FORMULA FOR POACHED SALMON

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF POACHED SALMON EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 BUTTER THE BAKING PANS

( ) 2.04 PREHEAT OVEN

( ) 2.05 PLACE FISH IN PANS

( ) 2.06 ADD COURT BOUILLON

( ) 2.07 COOK FISH

( ) 2.08 DRAIN FISH

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 POACHED SALMON IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 ALL OVER INSIDE

( ) 3.04 TO 350° F

( ) 3.05 POSITIONED FOR EFFICIENT COOKING

( ) 3.06 TO BARELY COVER

( ) 3.07 FOR TWENTY MINUTES

( ) 3.08 THOROUGHLY

MISOE NO. ______

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 06 POACHING

TERMOB NO. 19-031

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 04 MEATS, FISH, AND POULTRY

UNIT 07 SAUTEING

TERMOB NO. 19-032

1.00 CONDITION

INGREDIENTS

( ) 1.01 TENDERLOIN TIPS, TRIMMED, FAT FREE

( ) 1.02 MUSHROOMS, SLICED

( ) 1.03 BUTTER

( ) 1.04 HOT BROWN SAUCE, PREVIOUSLY PREPARED

( ) 1.05 BURGUNDY WINE

( ) 1.06 OIL

( ) 1.07 TOAST POINTS, PREVIOUSLY PREPARED

( ) 1.08 PARSLEY

UTENSILS

( ) 1.09 MIXING BOWL

( ) 1.10 SAUTE PAN

( ) 1.11 SAUTOIR

( ) 1.12 INDIVIDUAL PORTION CASSEROLES, HEATED

( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.14 STOVE

OTHER

( ) 1.15 FORMULA FOR SAUTEED TENDERLOIN TIPS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF SAUTEED TENDERLOIN TIPS WITH MUSHROOMS IN SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 SLICE TENDERLOIN TIPS

( ) 2.04 MELT BUTTER IN SAUTEING PAN OVER LOW HEAT

( ) 2.05 SAUTE MUSHROOMS

( ) 2.06 SIMMER SAUTEED MUSHROOMS, HOT BROWN SAUCE, BURGUNDY WINE, AND SEASONING

( ) 2.07 HEAT OIL IN SAUTOIR

( ) 2.08 COOK TENDERLOIN TIPS

( ) 2.09 DRAIN OIL FROM COOKED TIPS

( ) 2.10 SIMMER COOKED TIPS WITH MUSHROOM SAUCE

( ) 2.11 GARNISH WITH TOAST POINTS AND PARSLEY

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SAUTEED TENDERLOIN TIPS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

INGREDIENTS

( ) 1.01 TENDERLOIN TIPS, TRIMMED, FAT FREE
( ) 1.02 MUSHROOMS, SLICED
( ) 1.03 BUTTER
( ) 1.04 HOT BROWN SAUCE, PREVIOUSLY PREPARED
( ) 1.05 BURGUNDY WINE
( ) 1.06 OIL
( ) 1.07 TOAST POINTS, PREVIOUSLY PREPARED
( ) 1.08 PARSLEY

UTENSILS

( ) 1.09 MIXING BOWL
( ) 1.10 SAUTE PAN
( ) 1.11 SAUTOIR
( ) 1.12 INDIVIDUAL PORTION CASSEROLES, HEATED
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.14 STOVE

OTHER

( ) 1.15 FORMULA FOR SAUTEED TENDERLOIN TIPS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF SAUTEED TENDERLOIN TIPS WITH MUSHROOMS IN SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SLICE TENDERLOIN TIPS
( ) 2.04 MELT BUTTER IN SAUTEING PAN OVER LOW HEAT
( ) 2.05 SAUTE MUSHROOMS
( ) 2.06 SIMMER SAUTEED MUSHROOMS, HOT BROWN SAUCE, BURGUNDY WINE, AND SEASONING
( ) 2.07 HEAT OIL IN SAUTOIR
( ) 2.08 COOK TENDERLOIN TIPS
( ) 2.09 DRAIN OIL FROM COOKED TIPS
( ) 2.10 SIMMER COOKED TIPS WITH MUSHROOM SAUCE
( ) 2.11 GARNISH WITH TOAST POINTS AND PARSLEY

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SAUTEED TENDERLOIN TIPS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 ON THE BIAS
( ) 3.04 WITHOUT BURNING
( ) 3.05 FOR TEN MINUTES
( ) 3.06 FOR TEN MINUTES
( ) 3.07 TO SMOKE POINT
( ) 3.08 FOR TWO MINUTES
( ) 3.09 THOROUGHLY
( ) 3.10 WITHOUT SCORCHING
( ) 3.11 APPEARANCE IS PLEASING

MISOE NO. ______________

PROGRAM	QUANTITY FOODS	DIVISION 04	MEAT, FISH, AND POULTRY
USOE CODE NO(S)		UNIT 07	SAUTEING
		TERMOB NO.	19-032

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 08 STEAMING

TERMOB NO. 19-033

1.00 CONDITION

INGREDIENTS
( ) 1.01 BRISKET
( ) 1.02 SALT AND PEPPER
( ) 1.03 VARIOUS SPICES

UTENSILS
( ) 1.04 LARGE POT
( ) 1.05 TOWEL
( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.07 STEAMER
( ) 1.08 SINK
( ) 1.09 STOVE

OTHER
( ) 1.10 FORMULA FOR STEAMED BRISKET

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF STEAMED CORNED BEEF BRISKET EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE BRISKET IN STEAMER
( ) 2.04 SEASON BRISKET
( ) 2.05 STEAM BRISKET
( ) 2.06 TRANSFER TO SERVICE PLATTER
( ) 2.07 CARVE BRISKET
( ) 2.08 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BEEF BRISKET IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 POSITIONED FOR EFFICIENT COOKING
( ) 3.04 LIGHTLY
( ) 3.05 FOR ONE HOUR AT SIX POUNDS PRESSURE
( ) 3.06 ARRANGED FOR PLEASING APPEARANCE
( ) 3.07 UNIFORM SLICES OF APPROXIMATELY THREE OUNCES
( ) 3.08 COMPLETELY

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ________________

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 08 STEAMING

TERMOB NO. 19-033

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 09 STUFFINGS AND BREADING

TERMOB NO. 19-034

1.00 CONDITION

INGREDIENTS

( ) 1.01 BREAD, DRIED
( ) 1.02 CHOPPED CELERY
( ) 1.03 CHOPPED ONIONS
( ) 1.04 BUTTER
( ) 1.05 SALT, SAGE, PARSLEY, AND POULTRY SEASONING
( ) 1.06 FAT
( ) 1.07 CHICKEN STOCK

EQUIPMENT

( ) 1.12 STOVE WITH OVEN

OTHER

( ) 1.13 FORMULA FOR BASIC BREAD STUFFING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF BASIC BREAD STUFFING EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 TRIM BREAD
( ) 2.04 CUT BREAD
( ) 2.05 SAUTE CELERY AND ONIONS
( ) 2.06 COMBINE INGREDIENTS
( ) 2.07 TOSS INGREDIENTS
( ) 2.08 BAKE STUFFING

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 STUFFING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 ALL CRUSTS REMOVED
( ) 3.04 INTO CUBES
( ) 3.05 UNTIL TENDER
( ) 3.06 ALL INGREDIENTS COMBINED
( ) 3.07 LIGHTLY
( ) 3.08 AT 350° F TO 375° F FOR ONE HOUR

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 09 STUFFINGS AND BREADING

TERMOB NO. 19-034

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 09 STUFFINGS AND BREADING

TERMOB NO. 19-035

1.00 CONDITION

INGREDIENTS

( ) 1.01 SCALLOPS, TRIMMED

( ) 1.02 EGGS, BEATEN

( ) 1.03 MILK

( ) 1.04 BREAD FLOUR

( ) 1.05 BREAD CRUMBS

UTENSILS

( ) 1.06 FOUR PANS

( ) 1.07 BOWL

( ) 1.08 BASIC UTENSILS (TABLE T-3)

OTHER

( ) 1.09 FORMULA FOR BREADING SCALLOPS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 BREAD SEVEN POUNDS OF SCALLOPS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 MAKE BREADING SET-UP

( ) 2.04 COAT SCALLOPS WITH FLOUR

( ) 2.05 DIP SCALLOPS IN EGG WASH

( ) 2.06 DIP SCALLOPS IN BREAD CRUMBS

( ) 2.07 SET FINISHED SCALLOPS ASIDE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 SCALLOPS ARE BREADED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 PAN FOR SCALLOPS, PAN WITH FLOUR, BOWL WITH MILK AND EGG MIXTURE, PAN WITH BREAD CRUMBS AND EMPTY PAN IS SET UP

( ) 3.04 COMPLETELY COVERED

( ) 3.05 NO DRY SPOTS SHOW

( ) 3.06 COMPLETELY COVERED

( ) 3.07 IN EMPTY PAN

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 04 MEAT, FISH, AND POULTRY

UNIT 09 STUFFINGS AND BREADINGS

TERMOB NO. 19-035

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-036

1.00 CONDITION

INGREDIENTS

( ) 1.01 EGG YOLKS
( ) 1.02 WATER
( ) 1.03 MELTED BUTTER
( ) 1.04 LEMON JUICE
( ) 1.05 SALT AND PEPPER

UTENSILS

( ) 1.06 SAUCE PAN
( ) 1.07 MIXING BOWL
( ) 1.08 STRAINER
( ) 1.09 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.10 STOVE

OTHER

( ) 1.11 FORMULA FOR HOLLANDAISE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE AND ONE-HALF QUARTS OF HOLLANDAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE YOLKS AND WATER
( ) 2.04 WHIP YOLKS AND WATER
( ) 2.05 WARM YOLKS AND WATER
( ) 2.06 STIR THE MIXTURE
( ) 2.07 ADD BUTTER
( ) 2.08 WHIP THE MIXTURE
( ) 2.09 SEASON THE MIXTURE
( ) 2.10 STRAIN THE MIXTURE
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 HOLLANDAISE SAUCE IS MADE WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN BOWL
( ) 3.04 THOROUGHLY
( ) 3.05 OVER BOILING WATER
( ) 3.06 THOROUGHLY
( ) 3.07 SLOWLY

( ) 1.01 EGG YOLKS
( ) 1.02 WATER
( ) 1.03 MELTED BUTTER
( ) 1.04 LEMON JUICE
( ) 1.05 SALT AND PEPPER

UTENSILS
( ) 1.06 SAUCE PAN
( ) 1.07 MIXING BOWL
( ) 1.08 STRAINER
( ) 1.09 BASIC UTENSILS (TABLE T-3)

( ) 1.10 STOVE

OTHER
( ) 1.11 FORMULA FOR HOLLANDAISE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE AND ONE-HALF QUARTS OF HOLLANDAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 COMBINE YOLKS AND WATER
( ) 2.04 WHIP YOLKS AND WATER
( ) 2.05 WARM YOLKS AND WATER
( ) 2.06 STIR THE MIXTURE
( ) 2.07 ADD BUTTER
( ) 2.08 WHIP THE MIXTURE
( ) 2.09 SEASON THE MIXTURE
( ) 2.10 STRAIN THE MIXTURE
( ) 2.11 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 HOLLANDAISE SAUCE IS MADE WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN BOWL
( ) 3.04 THOROUGHLY
( ) 3.05 OVER BOILING WATER
( ) 3.06 THOROUGHLY
( ) 3.07 SLOWLY
( ) 3.08 THOROUGHLY
( ) 3.09 LIGHTLY
( ) 3.10 ALL LUMPS ARE REMOVED
( ) 3.11 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-036

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-037

1.00 CONDITION

INGREDIENTS
( ) 1.01 BUTTER
( ) 1.02 PASTRY FLOUR
( ) 1.03 CHICKEN STOCK, HOT
( ) 1.04 SALT AND PEPPER

UTENSILS
( ) 1.05 SAUCE POT
( ) 1.06 STRAINER
( ) 1.07 CHEESECLOTH
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.08 STOVE

OTHER
( ) 1.09 FORMULA FOR VELOUTE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE GALLON OF VELOUTE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD FLOUR
( ) 2.05 COOK MIXTURE
( ) 2.06 ADD CHICKEN STOCK
( ) 2.07 WHIP MIXTURE
( ) 2.08 SIMMER MIXTURE
( ) 2.09 STRAIN MIXTURE
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 VELOUTE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 40 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 STIRRING SLOWLY
( ) 3.05 SLOWLY, FIVE TO SIX MINUTES WITHOUT BROWNING
( ) 3.06 LIGHTLY
( ) 3.07 THOROUGHLY
( ) 3.08 FOR THIRTY MINUTES

INGREDIENTS
( ) 1.01 BUTTER
( ) 1.02 PASTRY FLOUR
( ) 1.03 CHICKEN STOCK, HOT
( ) 1.04 SALT AND PEPPER

UTENSILS
( ) 1.05 SAUCE POT
( ) 1.06 STRAINER
( ) 1.07 CHEESECLOTH
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.08 STOVE

OTHER
( ) 1.09 FORMULA FOR VELOUTE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE GALLON OF VELOUTE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD FLOUR
( ) 2.05 COOK MIXTURE
( ) 2.06 ADD CHICKEN STOCK
( ) 2.07 WHIP MIXTURE
( ) 2.08 SIMMER MIXTURE
( ) 2.09 STRAIN MIXTURE
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 VELOUTE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 40 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 STIRRING SLOWLY
( ) 3.05 SLOWLY, FIVE TO SIX MINUTES WITHOUT BROWNING
( ) 3.06 LIGHTLY
( ) 3.07 THOROUGHLY
( ) 3.08 FOR THIRTY MINUTES
( ) 3.09 ALL LUMPS ARE REMOVED
( ) 3.10 COMPLETELY

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MISOE NO. ______

PROGRAM	QUANTITY FOODS	DIVISION 05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT 01	SAUCES
		TERMOB NO.	19-037

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-038

1.00 CONDITION

INGREDIENTS
( ) 1.01 SKIN OF SALT PORK
( ) 1.02 ONIONS, PAYSANNE CUT
( ) 1.03 CELERY, PAYSANNE CUT
( ) 1.04 CARROTS, PAYSANNE CUT
( ) 1.05 LEEKS, PAYSANNE CUT
( ) 1.06 SACHET BAG
( ) 1.07 CANNED TOMATOES
( ) 1.08 SALT, PEPPER AND SUGAR
( ) 1.09 BASIC WHITE STOCK
( ) 1.10 VEAL AND PORK BONES, BROWNED

UTENSILS
( ) 1.11 BRAZIER
( ) 1.12 SAUCE PAN
( ) 1.13 FOOD MILL
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 SERVICE BOWL

EQUIPMENT
( ) 1.16 STOVE WITH OVEN

OTHER
( ) 1.17 FORMULA FOR TOMATO SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF TOMATO SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SAUTE SALT PORK
( ) 2.04 ADD REMAINING INGREDIENTS
( ) 2.05 SEASON SAUCE
( ) 2.06 BAKE SAUCE
( ) 2.07 REMOVE BONES
( ) 2.08 PUT SAUCE THROUGH FOOD MILL
( ) 2.09 TRANSFER TO SERVICE BOWL
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 TOMATO SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SKIN LOOSENS
( ) 3.04 ALL REMAINING INGREDIENTS ADDED
( ) 3.05 LIGHTLY

INGREDIENTS

( ) 1.01 SKIN OF SALT PORK
( ) 1.02 ONIONS, PAYSANNE CUT
( ) 1.03 CELERY, PAYSANNE CUT
( ) 1.04 CARROTS, PAYSANNE CUT
( ) 1.05 LEEKS, PAYSANNE CUT
( ) 1.06 SACHET BAG
( ) 1.07 CANNED TOMATOES
( ) 1.08 SALT, PEPPER AND SUGAR
( ) 1.09 BASIC WHITE STOCK
( ) 1.10 VEAL AND PORK BONES, BROWNED

UTENSILS

( ) 1.11 BRAZIER
( ) 1.12 SAUCE PAN
( ) 1.13 FOOD MILL
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 SERVICE BOWL

EQUIPMENT

( ) 1.16 STOVE WITH OVEN

OTHER

( ) 1.17 FORMULA FOR TOMATO SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF TOMATO SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SAUTE SALT PORK
( ) 2.04 ADD REMAINING INGREDIENTS
( ) 2.05 SEASON SAUCE
( ) 2.06 BAKE SAUCE
( ) 2.07 REMOVE BONES
( ) 2.08 PUT SAUCE THROUGH FOOD MILL
( ) 2.09 TRANSFER TO SERVICE BOWL
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 TOMATO SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SKIN LOOSENS
( ) 3.04 ALL REMAINING INGREDIENTS ADDED
( ) 3.05 LIGHTLY
( ) 3.06 AT 300° F FOR ONE HOUR
( ) 3.07 ALL BONES REMOVED
( ) 3.08 SAUCE IS PUREED
( ) 3.09 NO DRIPS ON SIDE OF BOWL
( ) 3.10 COMPLETELY

MISOF NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

USOE CODE NO(S) ____________

UNIT 01 SAUCES

TERMOB NO. 19-038

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-039

1.00 CONDITION

INGREDIENTS
( ) 1.01 DICED ONIONS
( ) 1.02 DICED CELERY
( ) 1.03 DICED CARROTS
( ) 1.04 FAT
( ) 1.05 FLOUR
( ) 1.06 HOT BROWN STOCK
( ) 1.07 BAY LEAF
( ) 1.08 SALT AND PEPPER

UTENSILS
( ) 1.09 SAUCE POT
( ) 1.10 SERVICE BOWL
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 SINK

OTHER
( ) 1.14 FORMULA FOR ESPAGNOLE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIVE QUARTS OF ESPAGNOLE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE VEGETABLES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD BROWN STOCK AND BAY LEAF
( ) 2.08 SEASON SAUCE
( ) 2.09 SIMMER SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 TRANSFER TO SERVICE BOWL
( ) 2.12 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ESPAGNOLE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL ONIONS ARE TRANSPARENT
( ) 3.05 WHILE STIRRING
( ) 3.06 WHILE STIRRING FOR TEN MINUTES
( ) 3.07 BROWN SAUCE IS WHIPPED IN

INGREDIENTS
( ) 1.01 DICED ONIONS
( ) 1.02 DICED CELERY
( ) 1.03 DICED CARROTS
( ) 1.04 FAT
( ) 1.05 FLOUR
( ) 1.06 HOT BROWN STOCK
( ) 1.07 BAY LEAF
( ) 1.08 SALT AND PEPPER

UTENSILS
( ) 1.09 SAUCE POT
( ) 1.10 SERVICE BOWL
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE
( ) 1.13 SINK

OTHER
( ) 1.14 FORMULA FOR ESPAGNOLE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIVE QUARTS OF ESPAGNOLE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE VEGETABLES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD BROWN STOCK AND BAY LEAF
( ) 2.08 SEASON SAUCE
( ) 2.09 SIMMER SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 TRANSFER TO SERVICE BOWL
( ) 2.12 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ESPAGNOLE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL ONIONS ARE TRANSPARENT
( ) 3.05 WHILE STIRRING
( ) 3.06 WHILE STIRRING FOR TEN MINUTES
( ) 3.07 BROWN SAUCE IS WHIPPED IN
( ) 3.08 LIGHTLY
( ) 3.09 FOR THIRTY MINUTES
( ) 3.10 ALL LUMPS ARE REMOVED
( ) 3.11 NO DRIPS ON SIDE OF BOWL
( ) 3.12 COMPLETELY

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MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION	05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT	01	SAUCES
		TERMOB NO.		19-039

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-040

1.00 CONDITION

INGREDIENTS
( ) 1.01 BUTTER
( ) 1.02 FLOUR
( ) 1.03 MILK, HOT
( ) 1.04 SALT
( ) 1.05 NUTMEG
( ) 1.06 TOBASCO SAUCE

UTENSILS
( ) 1.07 TWO SAUCE POTS
( ) 1.08 BASIC UTENSILS (TABLE T-3)
EQUIPMENT
( ) 1.09 STOVE
OTHER
( ) 1.10 FORMULA FOR BECHAMEL SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD FLOUR
( ) 2.05 COOK MIXTURE
( ) 2.06 ADD MILK
( ) 2.07 SEASON SAUCE
( ) 2.08 SIMMER SAUCE
( ) 2.09 BRING SAUCE TO BOIL
( ) 2.10 STRAIN SAUCE
( ) 2.11 HOLD HOT FOR SERVICE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BECHAMEL SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 WHILE STIRRING
( ) 3.05 FOR EIGHT TO TEN MINUTES
( ) 3.06 SLOWLY WHILE WHIPPING
( ) 3.07 LIGHTLY
( ) 3.08 FOR FIVE MINUTES
( ) 3.09 DO NOT ALLOW TO BOIL BRISKLY
( ) 3.10 ALL LUMPS ARE REMOVED

INGREDIENTS
( ) 1.01 BUTTER
( ) 1.02 FLOUR
( ) 1.03 MILK, HOT
( ) 1.04 SALT
( ) 1.05 NUTMEG
( ) 1.06 TOBASCO SAUCE

UTENSILS
( ) 1.07 TWO SAUCE POTS
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.09 STOVE

OTHER
( ) 1.10 FORMULA FOR BECHAMEL SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE GALLON OF BECHAMEL SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD FLOUR
( ) 2.05 COOK MIXTURE
( ) 2.06 ADD MILK
( ) 2.07 SEASON SAUCE
( ) 2.08 SIMMER SAUCE
( ) 2.09 BRING SAUCE TO BOIL
( ) 2.10 STRAIN SAUCE
( ) 2.11 HOLD HOT FOR SERVICE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BECHAMEL SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 WHILE STIRRING
( ) 3.05 FOR EIGHT TO TEN MINUTES
( ) 3.06 SLOWLY WHILE WHIPPING
( ) 3.07 LIGHTLY
( ) 3.08 FOR FIVE MINUTES
( ) 3.09 DO NOT ALLOW TO BOIL BRISKLY
( ) 3.10 ALL LUMPS ARE REMOVED
( ) 3.11 AT 180° F

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

USOE CODE NO(S) ____________

UNIT 01 SAUCES

TERMOB NO. 19-040

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-041

1.00 CONDITION

INGREDIENTS

( ) 1.01 RED WINE
( ) 1.02 CHOPPED SHALLOTS
( ) 1.03 SALT, PEPPER AND THYME
( ) 1.04 BAY LEAF
( ) 1.05 ESPAGNOLE SAUCE
( ) 1.06 BUTTER
( ) 1.07 MARROW
( ) 1.08 BOILING WATER

UTENSILS

( ) 1.09 TWO SAUCE PANS
( ) 1.10 SERVICE PAN
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.12 STOVE

OTHER

( ) 1.13 FORMULA FOR BORDELAISE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE QUART OF BORDELAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE WINE, SHALLOTS AND BAY LEAF IN SAUCEPAN
( ) 2.04 SEASON MIXTURE
( ) 2.05 BOIL MIXTURE
( ) 2.06 ADD ESPAGNOLE SAUCE
( ) 2.07 SIMMER SAUCE
( ) 2.08 ADD BUTTER
( ) 2.09 BLEND SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 POACH MARROW
( ) 2.12 REMOVE MARROW PIECES
( ) 2.13 ADD JUICE TO SAUCE
( ) 2.14 BLEND SAUCE
( ) 2.15 TRANSFER TO SERVICE PAN
( ) 2.16 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BORDELAISE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 INGREDIENTS PLACED IN PAN

INGREDIENTS
( ) 1.01 RED WINE
( ) 1.02 CHOPPED SHALLOTS
( ) 1.03 SALT, PEPPER AND THYME
( ) 1.04 BAY LEAF
( ) 1.05 ESPAGNOLE SAUCE
( ) 1.06 BUTTER
( ) 1.07 MARROW
( ) 1.08 BOILING WATER

UTENSILS
( ) 1.09 TWO SAUCE PANS
( ) 1.10 SERVICE PAN
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 STOVE

OTHER
( ) 1.13 FORMULA FOR BORDELAISE SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE QUART OF BORDELAISE SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 PLACE WINE, SHALLOTS AND BAY LEAF IN SAUCEPAN
( ) 2.04 SEASON MIXTURE
( ) 2.05 BOIL MIXTURE
( ) 2.06 ADD ESPAGNOLE SAUCE
( ) 2.07 SIMMER SAUCE
( ) 2.08 ADD BUTTER
( ) 2.09 BLEND SAUCE
( ) 2.10 STRAIN SAUCE
( ) 2.11 POACH MARROW
( ) 2.12 REMOVE MARROW PIECES
( ) 2.13 ADD JUICE TO SAUCE
( ) 2.14 BLEND SAUCE
( ) 2.15 TRANSFER TO SERVICE PAN
( ) 2.16 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BORDELAISE SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 INGREDIENTS PLACED IN PAN
( ) 3.04 LIGHTLY
( ) 3.05 FOR FIVE MINUTES
( ) 3.06 WHILE MIXING
( ) 3.07 FOR THIRTY MINUTES
( ) 3.08 WHILE MIXING
( ) 3.09 THOROUGHLY
( ) 3.10 ALL LUMPS ARE REMOVED
( ) 3.11 FOR THREE MINUTES
( ) 3.12 ALL PIECES REMOVED
( ) 3.13 WHILE MIXING
( ) 3.14 THOROUGHLY
( ) 3.15 NO DRIPS ON SIDE OF PAN
( ) 3.16 COMPLETELY

MISOE NO. __________

PROGRAM	QUANTITY FOODS	DIVISION 05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT 01	SAUCES
		TERMOB NO.	19-041

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-042

1.00 CONDITION

INGREDIENTS
( ) 1.01 BEEF BONES
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 BAY LEAVES
( ) 1.05 SALT, PEPPER, THYME AND CLOVES
( ) 1.06 PARSLEY STEMS

UTENSILS
( ) 1.07 STOCK POT
( ) 1.08 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.09 STOVE

OTHER
( ) 1.10 FORMULA FOR WHITE STOCK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY PORTIONS OF WHITE STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT BONES
( ) 2.04 SIMMER BONES IN WATER
( ) 2.05 ADD VEGETABLES
( ) 2.06 SEASON MIXTURE
( ) 2.07 SIMMER MIXTURE
( ) 2.08 STRAIN STOCK
( ) 2.09 COOL STOCK
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 WHITE STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 7 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO FOUR INCH LENGTHS
( ) 3.04 FOR THREE HOURS
( ) 3.05 ALL VEGETABLES ADDED
( ) 3.06 LIGHTLY
( ) 3.07 FOR THREE HOURS
( ) 3.08 ALL LUMPS ARE REMOVED
( ) 3.09 AS QUICKLY AS POSSIBLE
( ) 3.10 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

USOE CODE NO(S) ____________

UNIT 01 SAUCES

TERMOB NO. 19-042

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-043

1.00 CONDITION

INGREDIENTS

( ) 1.01 BEEF BONES
( ) 1.02 WATER
( ) 1.03 CHOPPED ONION
( ) 1.04 CHOPPED CARROTS
( ) 1.05 CHOPPED CELERY
( ) 1.06 BAY LEAVES, THYME, PARSLEY AND PEPPERCORNS
( ) 1.07 TOMATO PUREE

UTENSILS

( ) 1.08 BASIC UTENSILS (TABLE T-3)
( ) 1.09 10 GALLONS STOCK POT
( ) 1.10 ROASTING PAN

EQUIPMENT

( ) 1.11 STOVE AND OVEN
( ) 1.12 SINK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIVE GALLONS OF BROWN STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT BONES
( ) 2.04 BROWN BONES
( ) 2.05 SIMMER BONES IN WATER
( ) 2.06 ADD VEGETABLES AND SPICES
( ) 2.07 MIX TOMATO PUREE
( ) 2.08 SIMMER MIXTURE
( ) 2.09 STRAIN AND COOL STOCK
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BROWN STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 7 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THREE TO FOUR INCHES
( ) 3.04 TWENTY MINUTES UNTIL BROWN
( ) 3.05 THREE HOURS (SKIM SCUM)
( ) 3.06 EVENLY
( ) 3.07 WOODEN PADDLE
( ) 3.08 THREE HOURS (SKIM SCUM)
( ) 3.09 IMMEDIATELY IN SINK

INGREDIENTS

( ) 1.01 BEEF BONES
( ) 1.02 WATER
( ) 1.03 CHOPPED ONION
( ) 1.04 CHOPPED CARROTS
( ) 1.05 CHOPPED CELERY
( ) 1.06 BAY LEAVES, THYME, PARSLEY AND PEPPERCORNS
( ) 1.07 TOMATO PUREE

UTENSILS

( ) 1.08 BASIC UTENSILS (TABLE T-3)
( ) 1.09 10 GALLONS STOCK POT
( ) 1.10 ROASTING PAN

EQUIPMENT

( ) 1.11 STOVE AND OVEN
( ) 1.12 SINK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIVE GALLONS OF BROWN STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT BONES
( ) 2.04 BROWN BONES
( ) 2.05 SIMMER BONES IN WATER
( ) 2.06 ADD VEGETABLES AND SPICES
( ) 2.07 MIX TOMATO PUREE
( ) 2.08 SIMMER MIXTURE
( ) 2.09 STRAIN AND COOL STOCK
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BROWN STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 7 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THREE TO FOUR INCHES
( ) 3.04 TWENTY MINUTES UNTIL BROWN
( ) 3.05 THREE HOURS (SKIM SCUM)
( ) 3.06 EVENLY
( ) 3.07 WOODEN PADDLE
( ) 3.08 THREE HOURS (SKIM SCUM)
( ) 3.09 IMMEDIATELY IN SINK
( ) 3.10 COMPLETELY

7/74

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

USOE CODE NO(S) ____________

UNIT 01 SAUCES

TERMOB NO. 19-043

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-044

1.00 CONDITION

INGREDIENTS

( ) 1.01 FISH BONES AND TRIMMINGS
( ) 1.02 CHOPPED CELERY
( ) 1.03 CHOPPED ONIONS
( ) 1.04 QUARTERED LEMONS
( ) 1.05 MIXED SPICES AND PARSLEY STEMS
( ) 1.06 WATER

UTENSILS

( ) 1.07 BASIC UTENSILS (TABLE T-3)
( ) 1.08 10 GALLON STOCK POT

EQUIPMENT

( ) 1.09 STOVE
( ) 1.10 SINK

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIVE GALLONS OF FISH STOCK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 POUR WATER IN STOCK POT
( ) 2.04 ADD VEGETABLES, SPICES, PARSLEY AND LEMONS
( ) 2.05 ADD BONES AND TRIMMINGS
( ) 2.06 STRAIN AND COOL STOCK
( ) 2.07 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FISH STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 BRING TO 212° F
( ) 3.04 SIMMER FOR 45 MINUTES
( ) 3.05 BRING BACK TO BOIL FOR 15 MINUTES
( ) 3.06 IMMEDIATELY IN SINK
( ) 3.07 COMPLETELY

MISOE NO. _______________

PROGRAM	QUANTITY FOODS	DIVISION	05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT	01	SAUCES
		TERMOB NO.		19-044

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-045

1.00 CONDITION

INGREDIENTS
( ) 1.01 PASTRY FLOUR
( ) 1.02 BUTTER

UTENSILS
( ) 1.03 BASIC UTENSILS (TABLE T-3)
( ) 1.04 20 QUART BRAISING POT
( ) 1.05 S/S CONTAINER

EQUIPMENT
( ) 1.06 STOVE WITH OVEN

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ROUX FOR THICKENING A SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 ADD PASTRY FLOUR
( ) 2.05 BAKE IN OVEN
( ) 2.06 TRANSFER TO S/S CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 WHITE STOCK IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 WELL BLENDED
( ) 3.05 TEN MINUTES AT 325° F
( ) 3.06 NO DRIPS ON SIDE OF CONTAINER

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-045

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 01 SAUCES

TERMOB NO. 19-046

1.00 CONDITION

INGREDIENTS

( ) 1.01 BUTTER
( ) 1.02 PASTRY FLOUR
( ) 1.03 CURRY POWDER
( ) 1.04 DICED ONIONS
( ) 1.05 GARLIC CLOVES
( ) 1.06 DICED APPLES
( ) 1.07 DICED EGGPLANT
( ) 1.08 TOMATO PUREE
( ) 1.09 SALT AND SPICES
( ) 1.10 STOCKS (HOT) CHICKEN, SHRIMP, LAMB, LOBSTER, VEAL

UTENSILS

( ) 1.11 6 QUART SAUCEPOT
( ) 1.12 BASIC UTENSILS (TABLE T-3)
( ) 1.13 2 GAL.S/S CONTAINER

EQUIPMENT

( ) 1.14 STOVE

OTHER

( ) 1.15 FORMULA FOR CURRY SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE GALLON OF CURRY SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE ONIONS AND GARLIC CLOVES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD CURRY POWDER
( ) 2.08 ADD STOCK AND TOMATO PUREE, AND BLEND MIXTURE
( ) 2.09 WHIP MIXTURE
( ) 2.10 ADD DICED APPLE AND EGGPLANT
( ) 2.11 SIMMER
( ) 2.12 STRAIN INTO S/S CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CURRY SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 STIRRING SLOWLY

INGREDIENTS

( ) 1.01 BUTTER
( ) 1.02 PASTRY FLOUR
( ) 1.03 CURRY POWDER
( ) 1.04 DICED ONIONS
( ) 1.05 GARLIC CLOVES
( ) 1.06 DICED APPLES
( ) 1.07 DICED EGGPLANT
( ) 1.08 TOMATO PUREE
( ) 1.09 SALT AND SPICES
( ) 1.10 STOCKS (HOT) CHICKEN, SHRIMP, LAMB, LOBSTER, VEAL

UTENSILS

( ) 1.11 6 QUART SAUCEPOT
( ) 1.12 BASIC UTENSILS (TABLE T-3)
( ) 1.13 2 GAL.S/S CONTAINER

EQUIPMENT

( ) 1.14 STOVE

OTHER

( ) 1.15 FORMULA FOR CURRY SAUCE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ONE GALLON OF CURRY SAUCE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER
( ) 2.04 SAUTE ONIONS AND GARLIC CLOVES
( ) 2.05 ADD FLOUR
( ) 2.06 COOK MIXTURE
( ) 2.07 ADD CURRY POWDER
( ) 2.08 ADD STOCK AND TOMATO PUREE, AND BLEND MIXTURE
( ) 2.09 WHIP MIXTURE
( ) 2.10 ADD DICED APPLE AND EGGPLANT
( ) 2.11 SIMMER
( ) 2.12 STRAIN INTO S/S CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CURRY SAUCE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 STIRRING SLOWLY
( ) 3.06 SLOWLY, FIVE MINUTES
( ) 3.07 LIGHTLY
( ) 3.08 STIRRING SLOWLY AND THOROUGHLY
( ) 3.09 UNTIL WELL BLENDED
( ) 3.10 INTO SAUCE
( ) 3.11 ONE HOUR
( ) 3.12 COMPLETELY

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION 05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT 01	SAUCES
		TERMOB NO.	19-046

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 02 SOUPS

TERMOB NO. 19-047

1.00 CONDITION

INGREDIENTS
( ) 1.01 GROUND SHANK
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 EGG WHITES
( ) 1.06 PARSLEY STEMS
( ) 1.07 SALT, PEPPER, THYME, AND CLOVE
( ) 1.08 BAY LEAVES
( ) 1.09 TOMATOES
( ) 1.10 BEEF STOCK

UTENSILS
( ) 1.11 MEAT GRINDER
( ) 1.12 STOCK POT WITH SPIGOT
( ) 1.13 SERVICE PAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.15 STOVE

OTHER
( ) 1.16 FORMULA FOR CLEAR CONSOMME

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE THREE GALLONS OF CLEAR CONSOMME EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 GRIND BEEF AND VEGETABLES
( ) 2.04 BLEND ALL INGREDIENTS
( ) 2.05 BRING TO BOIL
( ) 2.06 SIMMER SOUP
( ) 2.07 REMOVE "RAFT"
( ) 2.08 STRAIN SOUP
( ) 2.09 TRANSFER TO SERVICE PAN
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CLEAR CONSOMME IS PREPARFD WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 THOROUGHLY
( ) 3.05 BROUGHT TO SLOW BOIL
( ) 3.06 FOR ONE AND ONE-HALF HOURS

INGREDIENTS

( ) 1.01 GROUND SHANK
( ) 1.02 CHOPPED ONIONS
( ) 1.03 CHOPPED CELERY
( ) 1.04 CHOPPED CARROTS
( ) 1.05 EGG WHITES
( ) 1.06 PARSLEY STEMS
( ) 1.07 SALT, PEPPER, THYME, AND CLOVE
( ) 1.08 BAY LEAVES
( ) 1.09 TOMATOES
( ) 1.10 BEEF STOCK

UTENSILS

( ) 1.11 MEAT GRINDER
( ) 1.12 STOCK POT WITH SPIGOT
( ) 1.13 SERVICE PAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 STOVE

OTHER

( ) 1.16 FORMULA FOR CLEAR CONSOMME

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE THREE GALLONS OF CLEAR CONSOMME EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 GRIND BEEF AND VEGETABLES
( ) 2.04 BLEND ALL INGREDIENTS
( ) 2.05 BRING TO BOIL
( ) 2.06 SIMMER SOUP
( ) 2.07 REMOVE "RAFT"
( ) 2.08 STRAIN SOUP
( ) 2.09 TRANSFER TO SERVICE PAN
( ) 2.10 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CLEAR CONSOMME IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 THOROUGHLY
( ) 3.05 BROUGHT TO SLOW BOIL
( ) 3.06 FOR ONE AND ONE-HALF HOURS
( ) 3.07 RAFT REMOVED AND DISCARDED
( ) 3.08 ALL LUMPS AND PARTICLES REMOVED
( ) 3.09 NO DRIPS ON SIDE OF PAN
( ) 3.10 COMPLETELY

MISOE NO. _______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

USOE CODE NO(S) _______________

UNIT 02 SOUPS

TERMOB NO. 19-047

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 02 SOUPS

TERMOB NO. 19-048

1.00 CONDITION

INGREDIENTS
( ) 1.01 DICED POTATOES
( ) 1.02 FISH STOCK, HOT
( ) 1.03 SALT AND PEPPER
( ) 1.04 BUTTER
( ) 1.05 WORCESTERSHIRE SAUCE
( ) 1.06 GROUND SALT PORK
( ) 1.07 SLICED ONIONS
( ) 1.08 FLOUR
( ) 1.09 MILK
( ) 1.10 LIGHT CREAM
( ) 1.11 HADDOCK CHUNKS

UTENSILS
( ) 1.12 STOCK POT
( ) 1.13 SAUCEPAN
( ) 1.14 SAUTE PAN
( ) 1.15 SERVICE PAN
( ) 1.16 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.17 STOVE
( ) 1.18 FORMULA FOR NEW ENGLAND FISH CHOWDER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF NEW ENGLAND FISH CHOWDER EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIMMER POTATOES, WORCESTERSHIRE SAUCE, SEASONING AND ONE GALLON OF FISH STOCK
( ) 2.04 HEAT SALT PORK
( ) 2.05 SAUTE BUTTER AND ONIONS IN SALT PORK
( ) 2.06 ADD FLOUR
( ) 2.07 COOK MIXTURE
( ) 2.08 ADD REMAINING FISH STOCK
( ) 2.09 COOK MIXTURE
( ) 2.10 HEAT MILK AND CREAM
( ) 2.11 COMBINE ALL INGREDIENTS
( ) 2.12 COOK CHOWDER
( ) 2.13 TRANSFER TO SERVICE PAN
( ) 2.14 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE AND ONE-HALF HOURS, EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 FOR FIFTEEN MINUTES

INGREDIENTS

( ) 1.01 DICED POTATOES
( ) 1.02 FISH STOCK, HOT
( ) 1.03 SALT AND PEPPER
( ) 1.04 BUTTER
( ) 1.05 WORCESTERSHIRE SAUCE
( ) 1.06 GROUND SALT PORK
( ) 1.07 SLICED ONIONS
( ) 1.08 FLOUR
( ) 1.09 MILK
( ) 1.10 LIGHT CREAM
( ) 1.11 HADDOCK CHUNKS

UTENSILS

( ) 1.12 STOCK POT
( ) 1.13 SAUCEPAN
( ) 1.14 SAUTE PAN
( ) 1.15 SERVICE PAN
( ) 1.16 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.17 STOVE
( ) 1.18 FORMULA FOR NEW ENGLAND FISH CHOWDER

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF NEW ENGLAND FISH CHOWDER EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIMMER POTATOES, WORCESTERSHIRE SAUCE, SEASONING AND ONE GALLON OF FISH STOCK
( ) 2.04 HEAT SALT PORK
( ) 2.05 SAUTE BUTTER AND ONIONS IN SALT PORK
( ) 2.06 ADD FLOUR
( ) 2.07 COOK MIXTURE
( ) 2.08 ADD REMAINING FISH STOCK
( ) 2.09 COOK MIXTURE
( ) 2.10 HEAT MILK AND CREAM
( ) 2.11 COMBINE ALL INGREDIENTS
( ) 2.12 COOK CHOWDER
( ) 2.13 TRANSFER TO SERVICE PAN
( ) 2.14 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FISH CHOWDER IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE AND ONE-HALF HOURS, EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 FOR FIFTEEN MINUTES
( ) 3.04 UNTIL PARTIALLY RENDERED
( ) 3.05 UNTIL ONIONS ARE TRANSPARENT
( ) 3.06 WHILE MIXING
( ) 3.07 FOR FIVE MINUTES WITHOUT BROWNING
( ) 3.08 WHILE STIRRING
( ) 3.09 FOR TEN MINUTES
( ) 3.10 WITHOUT BOILING
( ) 3.11 INTO STOCK POT
( ) 3.12 FOR FIVE TO TEN MINUTES
( ) 3.13 NO DRIPS ON SIDE OF PAN
( ) 3.14 COMPLETELY

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION	05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT	02	SOUPS
		TERMOB NO.		19-048

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 02 SOUPS

TERMOB NO. 19-049

1.00 CONDITION

INGREDIENTS

( ) 1.01 SLICED POTATOES

( ) 1.02 SLICED ONIONS

( ) 1.03 SLICED LEEK WHITES

( ) 1.04 BAY LEAF

( ) 1.05 CRUSHED WHITE PEPPERCORNS

( ) 1.06 CHICKEN STOCK, PREVIOUSLY PREPARED

( ) 1.07 SALT

( ) 1.08 CHOPPED CHIVES

UTENSILS

( ) 1.09 SAUCEPAN

( ) 1.10 FOOD MILL

( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.12 STOVE

( ) 1.13 REFRIGERATOR

OTHER

( ) 1.14 FORMULA FOR VICHYSSOISE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FIFTY PORTIONS OF VICHYSSOISE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 SIMMER ALL INGREDIENTS IN STOCK POT

( ) 2.04 PUT SOUP THROUGH FOOD MILL

( ) 2.05 REFRIGERATE SOUP

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 VICHYSSOISE IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 FOR TWENTY MINUTES

( ) 3.04 SOUP IS SMOOTH AND UNIFORM

( ) 3.05 UNTIL COLD FOR SERVICE

MISOE NO. ________________

PROGRAM	QUANTITY FOODS	DIVISION	05	SOUPS AND SAUCES
USOE CODE NO(S)		UNIT	02	SOUPS
		TERMOB NO.		19-049

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

UNIT 02 SOUPS

TERMOB NO. 19-050

1.00 CONDITION

INGREDIENTS
( ) 1.01 ONIONS (SLICED)
( ) 1.02 CHICKEN STOCK
( ) 1.03 BEEF STOCK
( ) 1.04 BUTTER
( ) 1.05 SEASONINGS

UTENSILS
( ) 1.06 BASIC UTENSILS (TABLE T-3)
( ) 1.07 FIVE GALLON POT

EQUIPMENT
( ) 1.08 STOVE

OTHER
( ) 1.09 FORMULA FOR FRENCH ONION SOUP

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE THREE GALLONS OF FRENCH ONION SOUP EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT BUTTER
( ) 2.04 SAUTE ONIONS
( ) 2.05 ADD STOCKS
( ) 2.06 SIMMER STOCKS AND ONIONS
( ) 2.07 TRANSFER TO A SOUP CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ONION SOUP IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL MELTED
( ) 3.04 LIGHTLY BROWNED
( ) 3.05 STIRRING
( ) 3.06 ONE HOUR
( ) 3.07 NO DRIPS ON SIDE OF CONTAINER

MISOE NO.

PROGRAM QUANTITY FOODS

DIVISION 05 SOUPS AND SAUCES

USOE CODE NO(S)

UNIT 02 SOUPS

TERMOB NO. 19-050

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 06 DAIRY

UNIT 01 EGGS

TERMOB NO. 19-051

1.00 CONDITION

INGREDIENTS
( ) 1.01 EGGS
( ) 1.02 WATER AND VINEGAR MIXTURE
( ) 1.03 HOT BUTTERED TOAST

UTENSILS
( ) 1.04 SHALLOW PAN
( ) 1.05 SERVICE DISHES
( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.07 STOVE

OTHER
( ) 1.08 FORMULA FOR POACHED EGGS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWO PORTIONS OF POACHED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT WATER AND VINEGAR
( ) 2.04 BREAK EGGS INTO DISH
( ) 2.05 PLACE EGGS IN PAN
( ) 2.06 COOK EGGS
( ) 2.07 TRANSFER TO SERVICE DISH
( ) 2.08 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 POACHED EGGS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 GENTLY
( ) 3.05 WITHOUT BREAKING YOLK
( ) 3.06 FOR THREE MINUTES
( ) 3.07 ARRANGED WITH TOAST IN A PLEASING PATTERN
( ) 3.08 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 06 DAIRY

USOE CODE NO(S) ____________

UNIT 01 EGGS

TERMOB NO. 19-051

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 06 DAIRY

UNIT 01 EGGS

TERMOB NO. 19-052

1.00 CONDITION

INGREDIENTS

( ) 1.01 EGGS

( ) 1.02 BUTTER

( ) 1.03 HOT BUTTERED TOAST

UTENSILS

( ) 1.04 SHALLOW PAN

( ) 1.05 SERVICE DISH

( ) 1.06 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.07 STOVE

OTHER

( ) 1.08 FORMULA FOR FRIED EGGS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE TWO PORTIONS OF FRIED EGGS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS

( ) 2.03 HEAT BUTTER

( ) 2.04 BREAK EGGS INTO PAN

( ) 2.05 COOK EGGS

( ) 2.06 TRANSFER TO SERVICE DISH

( ) 2.07 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FRIED EGGS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN FIFTEEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 WITHOUT BURNING

( ) 3.04 GENTLY

( ) 3.05 FOR THREE MINUTES

( ) 3.06 ARRANGED WITH TOAST IN PLEASING PATTERN

( ) 3.07 COMPLETELY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 06 DAIRY

UNIT 01 EGGS

TERMOB NO. 19-052

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3,99 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 01 DONUTS

TERMCB NO. 19-053

1.00 CONDITION

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 VANILLA
( ) 1.08 MACE
( ) 1.09 YEAST
( ) 1.10 FLOUR, DONUT
( ) 1.11 FAT

UTENSILS

( ) 1.12 SCALING UTENSILS
( ) 1.13 DONUT CUTTER
( ) 1.14 BASIC UTENSILS (TABLE T-3)
( ) 1.15 SHEET PANS

EQUIPMENT

( ) 1.16 DONUT FRYER

OTHER

( ) 1.17 FORMULA FOR YEAST RAISED DONUTS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE EIGHT DOZEN YEAST RAISED DONUTS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, MILK POWDER, SALT, AND SHORTENING
( ) 2.04 ADD EGGS
( ) 2.05 BLEND EGGS
( ) 2.06 STIR IN WATER
( ) 2.07 DISSOLVE YEAST IN WARM WATER
( ) 2.08 FOLD IN FLOUR
( ) 2.09 ADD YEAST SOLUTION
( ) 2.10 SET DOUGH ASIDE
( ) 2.11 PUNCH THE DOUGH
( ) 2.12 SEPARATE THE DOUGH
( ) 2.13 ALLOW LOAVES TO RELAX
( ) 2.14 ROLL OUT LOAF
( ) 2.15 CUT OUT DONUTS
( ) 2.16 FRY DONUTS IN PREHEATED FAT
( ) 2.17 DRAIN DONUTS
( ) 2.18 TRANSFER TO SHEET PANS
( ) 2.19 CLEAN UTENSILS

MISOE NO.

PROGRAM QUANTITY FOODS

USOE CODE NO(S)

DIVISION 07 BAKING

UNIT 01 DONUTS

TERMOB NO. 19-053

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 01 DONUTS

TERMOB NO. 19-053 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DONUTS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SMOOTH
( ) 3.04 IN TWO STAGES WHILE STIRRING
( ) 3.05 THOROUGHLY
( ) 3.06 THOROUGHLY
( ) 3.07 COMPLETELY DISSOLVED
( ) 3.08 NO LUMPS FORM
( ) 3.09 WHILE MIXING
( ) 3.10 FOR THIRTY MINUTES IN WARM HUMID PLACE
( ) 3.11 THOROUGHLY
( ) 3.12 INTO SIX POUND LOAVES
( ) 3.13 FOR FIFTEEN MINUTES
( ) 3.14 TO THREE EIGHTHS TO A HALF INCH THICK
( ) 3.15 MAKING MINIMUM SCRAP
( ) 3.16 FOR ABOUT TWO MINUTES AT 380° F
( ) 3.17 ALL EXCESS FAT REMOVED
( ) 3.18 ARRANGED IN NEAT ROWS
( ) 3.19 COMPLETELY

MISOE NO. ________________

PROGRAM	QUANTITY FOODS	DIVISION	07	BAKING
USOE CODE NO(S)		UNIT	01	DONUTS
		TERMOB NO.		19-053 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 01 DONUTS

TERMOB NO. 19-054

1.00 CONDITION

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.05 SHORTENING
( ) 1.05 VANILLA
( ) 1.06 LEMON
( ) 1.07 MACE
( ) 1.08 FERMENTED BUN DOUGH
( ) 1.09 EGGS
( ) 1.10 FLOUR
( ) 1.11 BAKING POWDER

UTENSILS
( ) 1.12 PRESS MACHINE
( ) 1.13 DUSTED PAN
( ) 1.14 SHEET PANS
( ) 1.15 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.16 DONUT FRYER

OTHER
( ) 1.17 FORMULA FOR FRENCH DONUTS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE NINE DOZEN TWIST CRULLERS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER, SHORTENING, VANILLA, MACE, LEMON AND BUN DOUGH
( ) 2.04 BLEND IN EGGS
( ) 2.05 STIR IN WATER
( ) 2.06 COMBINE FLOUR AND BAKING POWDER
( ) 2.07 FOLD IN FLOUR MIX
( ) 2.08 SCALE DOUGH INTO PRESSES
( ) 2.09 ALLOW TO RELAX
( ) 2.10 ROLL OUT THE PRESS
( ) 2.11 ROLL OUT SEVEN TO EIGHT INCHES
( ) 2.12 TWIST ROLLS
( ) 2.13 LET ROLLS RELAX
( ) 2.14 FRY ROLLS IN PREHEATED FAT
( ) 2.15 DRAIN ROLLS
( ) 2.16 TRANSFER TO SHEET PANS
( ) 2.17 CLEAN UTENSILS

MISOE NO.

PROGRAM	QUANTITY FOODS	DIVISION 07	BAKING
USOE CODE NO(S)		UNIT 01	DONUTS
		TERMOB NO.	19-054

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 01 DONUTS

TERMOB NO. 19-054 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CRULLERS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 INTO A SMOOTH PASTE
( ) 3.04 WELL
( ) 3.05 NO LUMPS FORMED
( ) 3.06 BY SIFTING TOGETHER
( ) 3.07 NO LUMPS FORMED
( ) 3.08 THREE POUNDS EACH
( ) 3.09 FOR FIVE MINUTES
( ) 3.10 TO SIZE OF PAN FOR PRESS MACHINE
( ) 3.11 EVEN THICKNESS THROUGHOUT
( ) 3.12 TO FOUR TWISTED FOLDS
( ) 3.13 FOR FIVE MINUTES
( ) 3.14 FOR ABOUT TWO MINUTES AT 380° F
( ) 3.15 THOROUGHLY
( ) 3.16 ARRANGED IN NEAT ROWS
( ) 3.17 COMPLETELY

MISOE NO. ______

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

USOE CODE NO(S) ______

UNIT 01 DONUTS

TERMOB NO. 19-054 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-055

1.00 CONDITION

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 WATER
( ) 1.05 YEAST
( ) 1.06 BREAD FLOUR
( ) 1.07 SHORTENING

UTENSILS
( ) 1.08 SIX GREASED BREAD PANS
( ) 1.09 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.10 STOVE WITH STEAM INJECTION UNIT

OTHER
( ) 1.11 FORMULA FOR WHITE PAN BREAD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE SIX, ONE POUND LOAVES OF WHITE PAN BREAD EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
( ) 2.04 DISSOLVE YEAST IN WARM WATER
( ) 2.05 SIFT IN BREAD FLOUR
( ) 2.06 ADD THE YEAST SOLUTION
( ) 2.07 ADD SHORTENING
( ) 2.08 ALLOW DOUGH TO RISE
( ) 2.09 PUNCH DOUGH
( ) 2.10 ALLOW DOUGH TO RISE
( ) 2.11 PUNCH DOUGH
( ) 2.12 SCALE DOUGH INTO LOAVES
( ) 2.13 ALLOW DOUGH TO REST
( ) 2.14 BAKE BREAD
( ) 2.15 REMOVE BREAD FROM PANS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 WHITE PAN BREAD IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3-1/2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 COMPLETELY
( ) 3.05 NO LUMPS FORMED
( ) 3.06 WHILE STIRRING

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 WATER
( ) 1.05 YEAST
( ) 1.06 BREAD FLOUR
( ) 1.07 SHORTENING

UTENSILS
( ) 1.08 SIX GREASED BREAD PANS
( ) 1.09 BASIC UTENSILS (TABLE T-3)
EQUIPMENT
( ) 1.10 STOVE WITH STEAM INJECTION UNIT

OTHER
( ) 1.11 FORMULA FOR WHITE PAN BREAD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE SIX, ONE POUND LOAVES OF WHITE PAN BREAD EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
( ) 2.04 DISSOLVE YEAST IN WARM WATER
( ) 2.05 SIFT IN BREAD FLOUR
( ) 2.06 ADD THE YEAST SOLUTION
( ) 2.07 ADD SHORTENING
( ) 2.08 ALLOW DOUGH TO RISE
( ) 2.09 PUNCH DOUGH
( ) 2.10 ALLOW DOUGH TO RISE
( ) 2.11 PUNCH DOUGH
( ) 2.12 SCALE DOUGH INTO LOAVES
( ) 2.13 ALLOW DOUGH TO REST
( ) 2.14 BAKE BREAD
( ) 2.15 REMOVE BREAD FROM PANS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 WHITE PAN BREAD IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 3-1/2 HOURS WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 COMPLETELY
( ) 3.05 NO LUMPS FORMED
( ) 3.06 WHILE STIRRING
( ) 3.07 WHILE STIRRING
( ) 3.08 FOR ONE AND ONE HALF HOURS
( ) 3.09 THOROUGHLY
( ) 3.10 FOR FORTY FIVE MINUTES
( ) 3.11 THOROUGHLY
( ) 3.12 EIGHTEEN OUNCES EACH
( ) 3.13 TO FULL PROOF
( ) 3.14 FOR THIRTY FIVE TO FORTY MINUTES AT 415° F
( ) 3.15 IMMEDIATELY AFTER BAKING

MISOE NO. ________________

PROGRAM QUANTITY FOODS
USOE CODE NO(S) ________________

DIVISION 07 BAKING
UNIT 02 YEAST DOUGHS
TERMOB NO. 19-055

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-056

1.00 CONDITION

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 YEAST
( ) 1.07 BREAD FLOUR
( ) 1.08 WATER

UTENSILS
( ) 1.09 SHALLOW BAKING PAN
( ) 1.10 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.11 BAKING OVEN

OTHER
( ) 1.12 FORMULA FOR TWISTED SOFT ROLLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE NINE DOZEN TWISTED SOFT EGG ROLLS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE YEAST IN WARM WATER
( ) 2.04 BLEND SUGAR, SALT, MILK POWDER, SHORTENING, EGGS, AND WATER
( ) 2.05 SIFT IN FLOUR
( ) 2.06 ADD YEAST SOLUTION
( ) 2.07 ALLOW DOUGH TO RISE
( ) 2.08 PUNCH THE DOUGH
( ) 2.09 ALLOW DOUGH TO RISE
( ) 2.10 PUNCH THE DOUGH
( ) 2.11 SCALE INTO PRESSES
( ) 2.12 ROLL EACH PIECE
( ) 2.13 ALLOW STRIPS TO RELAX
( ) 2.14 TWIST EACH PIECE
( ) 2.15 ALLOW TWISTS TO RISE
( ) 2.16 BAKE ROLLS
( ) 2.17 REMOVE ROLLS FROM PAN

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-056

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-056 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 TWISTED SOFT EGG ROLLS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 TO A SMOOTH PASTE
( ) 3.05 NO LUMPS ARE FORMED
( ) 3.06 WHILE STIRRING
( ) 3.07 FOR ONE AND ONE HALF HOURS
( ) 3.08 THOROUGHLY
( ) 3.09 FOR FIFTEEN MINUTES
( ) 3.10 THOROUGHLY
( ) 3.11 OF THREE OUNCE UNITS
( ) 3.12 EVEN THICKNESS THROUGHOUT
( ) 3.13 FOR FIVE MINUTES
( ) 3.14 EVENLY
( ) 3.15 TO THREE QUARTER VOLUME
( ) 3.16 FOR FIFTEEN MINUTES AT 400° F
( ) 3.17 IMMEDIATELY AFTER BAKING

MISOE NO. ______

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-056 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTIN[illegible]E

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-057

1.00 CONDITION

INGREDIENTS
( ) 1.01 YEAST
( ) 1.02 SUGAR
( ) 1.03 SALT
( ) 1.04 MILK POWDER
( ) 1.05 SHORTENING
( ) 1.06 CARDAMON
( ) 1.07 EGGS
( ) 1.08 VANILLA
( ) 1.09 FAT
( ) 1.10 SHORTENING
( ) 1.11 FILLING

UTENSILS
( ) 1.12 SHALLOW BAKING PAN
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.14 BAKING OVEN
( ) 1.15 DOUGH DIVIDER
( ) 1.16 REFRIGERATOR

OTHER
( ) 1.17 FORMULA FOR DANISH PASTRY

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TEN DOZEN OPEN POCKET DANISH PASTRY EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE YEAST IN WARM WATER
( ) 2.04 BLEND SUGAR, SALT, MILK POWDER, SHORTENING AND CARDAMON
( ) 2.05 ADD EGGS
( ) 2.06 BLEND MIXTURE
( ) 2.07 SIFT IN FLOUR
( ) 2.08 ADD YEAST
( ) 2.09 ALLOW DOUGH TO RELAX
( ) 2.10 ROLL OUT DOUGH
( ) 2.11 COVER TWO THIRDS OF DOUGH WITH PIECES OF FAT MIXTURE
( ) 2.12 FOLD DOUGH
( ) 2.13 ROLL OUT DOUGH
( ) 2.14 FOLD DOUGH
( ) 2.15 ALLOW DOUGH TO REST
( ) 2.16 REFRIGERATE DOUGH
( ) 2.17 ROLL OUT DOUGH
( ) 2.18 CUT DOUGH
( ) 2.19 ADD FILLING
( ) 2.20 MAKE POCKET
( ) 2.21 EGG WASH PASTRY
( ) 2.22 BAKE PASTRY
( ) 2.23 CLEAN UTENSILS

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-057

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 02 YEAST DOUGHS

TERMOB NO. 19-057 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DANISH PASTRY IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS (WORK TIME) WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 TO A SMOOTH PASTE
( ) 3.05 IN TWO STAGES
( ) 3.06 THOROUGHLY
( ) 3.07 NO LUMPS FORMED
( ) 3.08 WHILE STIRRING
( ) 3.09 FOR TEN MINUTES
( ) 3.10 TO ONE HALF INCH THICK RECTANGLE
( ) 3.11 FAT IS EVENLY DISTRIBUTED
( ) 3.12 RESULTING IN THREE DOUGH LAYERS SEPARATED BY TWO FAT LAYERS
( ) 3.13 TO ONE HALF INCH THICK RECTANGLE (THREE TIMES)
( ) 3.14 TO FOUR EQUAL SECTIONS (THREE TIMES)
( ) 3.15 FOR FIFTEEN MINUTES IN REFRIGERATOR
( ) 3.16 FOR TWELVE TO FOURTEEN HOURS
( ) 3.17 TO ONE QUARTER INCH THICK RECTANGLE
( ) 3.18 INTO THREE INCH SQUARES
( ) 3.19 TO CENTER OF SQUARES
( ) 3.20 CORNERS FOLDED DIAGONALLY
( ) 3.21 LIGHTLY, NO WASH ON FILLING
( ) 3.22 UNTIL BROWN AT 400° F
( ) 3.23 COMPLETELY

MISOE NO.

PROGRAM	QUANTITY FOODS	DIVISION 07	BAKING
USOE CODE NO(S)		UNIT 02	YEAST DOUGHS
		TERMOB NO.	19-057 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-058

1.00 CONDITION

INGREDIENTS
( ) 1.01 CAKE FLOUR
( ) 1.02 BREAD FLOUR
( ) 1.03 SHORTENING
( ) 1.04 SALT
( ) 1.05 MILK POWDER
( ) 1.06 SUGAR
( ) 1.07 WATER

UTENSILS
( ) 1.08 30 EIGHT INCH PIE TINS
( ) 1.09 ROLLER DOCKER
( ) 1.10 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.11 BAKING OVEN

OTHER
( ) 1.12 FORMULA FOR PRE-BAKED PIE SHELLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTEEN, EIGHT-INCH PIE SHELLS PRE-BAKED EMPLOYING THE FOLLIWNG OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIFT FLOURS TOGETHER
( ) 2.04 MIX IN SHORTENING
( ) 2.05 FOLD IN SUGAR AND SALT SOLUTION
( ) 2.06 SCALE THE DOUGH
( ) 2.07 ROLL OUT THE DOUGH
( ) 2.08 PLACE DOUGH ON BACK OF PIE TIN
( ) 2.09 COVER DOUGH WITH SECOND TIN
( ) 2.10 TRIM DOUGH
( ) 2.11 STIPPLE THE DOUGH
( ) 2.12 BAKE DOUGH
( ) 2.13 REMOVE SHELLS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIE SHELLS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 FORMING SMALL LUMPS
( ) 3.05 FORMING A LUMPY, STICKY DOUGH
( ) 3.06 TO SEVEN TO EIGHT OUNCE UNITS
( ) 3.07 TO ONE EIGHTH INCH THICK CIRCLES
( ) 3.08 DOUGH COVERS TIN

INGREDIENTS
( ) 1.01 CAKE FLOUR
( ) 1.02 BREAD FLOUR
( ) 1.03 SHORTENING
( ) 1.04 SALT
( ) 1.05 MILK POWDER
( ) 1.06 SUGAR
( ) 1.07 WATER

UTENSILS
( ) 1.08 30 EIGHT INCH PIE TINS
( ) 1.09 ROLLER DOCKER
( ) 1.10 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.11 BAKING OVEN

OTHER
( ) 1.12 FORMULA FOR PRE-BAKED PIE SHELLS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTEEN, EIGHT-INCH PIE SHELLS PRE-BAKED EMPLOYING THE FOLLIWNG OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIFT FLOURS TOGETHER
( ) 2.04 MIX IN SHORTENING
( ) 2.05 FOLD IN SUGAR AND SALT SOLUTION
( ) 2.06 SCALE THE DOUGH
( ) 2.07 ROLL OUT THE DOUGH
( ) 2.08 PLACE DOUGH ON BACK OF PIE TIN
( ) 2.09 COVER DOUGH WITH SECOND TIN
( ) 2.10 TRIM DOUGH
( ) 2.11 STIPPLE THE DOUGH
( ) 2.12 BAKE DOUGH
( ) 2.13 REMOVE SHELLS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIE SHELLS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 FORMING SMALL LUMPS
( ) 3.05 FORMING A LUMPY, STICKY DOUGH
( ) 3.06 TO SEVEN TO EIGHT OUNCE UNITS
( ) 3.07 TO ONE EIGHTH INCH THICK CIRCLES
( ) 3.08 DOUGH COVERS TIN
( ) 3.09 PRESSING DOWN TO MOLD SHELL
( ) 3.10 ALL EXCESS REMOVED
( ) 3.11 ON TOP AND SIDES
( ) 3.12 ON FIRST TIN ONLY, AT 400° F UNTIL BROWN CRUST FORMS
( ) 3.13 WHEN COOL

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MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-058

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-059

1.00 CONDITION

INGREDIENTS
( ) 1.01 CAKE FLOUR
( ) 1.02 BREAD FLOUR
( ) 1.03 SHORTENING
( ) 1.04 MILK POWDER
( ) 1.05 SALT AND SUGAR IN WATER
( ) 1.06 SUGAR
( ) 1.07 CORNSTARCH
( ) 1.08 CINNAMON
( ) 1.09 APPLES, PEELED, CUT UP
( ) 1.10 RIND OF ONE LEMON
( ) 1.11 EGG WASH

UTENSILS
( ) 1.12 15 EIGHT INCH PIE TINS
( ) 1.13 SHEET PAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.15 BAKING OVEN
( ) 1.16 REFRIGERATOR

OTHER
( ) 1.17 FORMULA FOR APPLE PIE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTEEN APPLE PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIFT FLOURS TOGETHER
( ) 2.04 MIX IN SHORTENING AND MILK POWDER
( ) 2.05 FOLD IN SUGAR AND SALT SOLUTION
( ) 2.06 FORM DOUGH
( ) 2.07 REFRIGERATE DOUGH
( ) 2.08 HEAT CORNSTARCH AND SUGAR SOLUTIONS TOGETHER
( ) 2.09 ADD TWELVE OUNCES OF SUGAR
( ) 2.10 HEAT MIXTURE
( ) 2.11 ADD APPLES AND CINNAMON
( ) 2.12 REFRIGERATE FILLING
( ) 2.13 PREPARE PIE CRUSTS
( ) 2.14 PLACE BOTTOM CRUSTS IN TINS
( ) 2.15 ADD FILLING
( ) 2.16 EGG WASH TOP EDGE OF BOTTOM CRUST
( ) 2.17 SEAL TOP CRUST TO BOTTOM CRUST
( ) 2.18 EGG WASH TOP CRUST
( ) 2.19 BAKE PIES

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-059

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-059 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 APPLE PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY MIXED
( ) 3.04 LUMPS FORMED, NO PASTE
( ) 3.05 LIGHTLY UNTIL FLOUR IS ABSORBED
( ) 3.06 INTO RECTANGLE ON FLOURED PAN
( ) 3.07 FOR FIFTEEN MINUTES
( ) 3.08 TO BOILING
( ) 3.09 WHILE STIRRING
( ) 3.10 TO BOILING
( ) 3.11 WHILE STIRRING
( ) 3.12 WHEN COOL
( ) 3.13 FIFTEEN TOP AND FIFTEEN BOTTOM CRUSTS PREPARED ONE EIGHTH INCH THICK
( ) 3.14 BOTTOM AND SIDES OF TINS ARE COVERED
( ) 3.15 TO LEVEL BELOW TOP OF PIE TIN
( ) 3.16 EVENLY ALL AROUND
( ) 3.17 SLIGHT RIDGE OF DOUGH IS FORMED
( ) 3.18 COMPLETELY
( ) 3.19 AT 425° F TO 440° F FOR FORTY MINUTES

MISOE NO. ______

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

USOE CODE NO(S) ______

UNIT 03 PIES

TERMOB NO. 19-059 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-060

1.00 CONDITION

INGREDIENTS
( ) 1.01 CAKE FLOUR
( ) 1.02 SUGAR
( ) 1.03 SALT
( ) 1.04 MILK POWDER
( ) 1.05 SHORTENING
( ) 1.06 WATER
( ) 1.07 CORNSTARCH
( ) 1.08 EGGS
( ) 1.09 VANILLA
( ) 1.10 BUTTER

UTENSILS
( ) 1.11 18 EIGHT INCH PIE TINS
( ) 1.12 SAUCEPAN
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.14 BAKING OVEN
( ) 1.15 REFRIGERATOR

OTHER
( ) 1.16 FORMULA FOR CUSTARD PIE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE EIGHTEEN, EIGHT-INCH CUSTARD PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 SIFT FLOUR, SUGAR, SALT AND MILK POWDER TOGETHER
( ) 2.04 BLEND IN SHORTENING
( ) 2.05 MIX IN WARM WATER
( ) 2.06 SCALE THE DOUGH
( ) 2.07 ROLL OUT DOUGH
( ) 2.08 PLACE DOUGH IN TIN
( ) 2.09 FLUTE THE EDGE OF THE SHELL
( ) 2.10 ALLOW DOUGH TO REST
( ) 2.11 MIX SUGAR, SALT, MILK POWDER AND CORNSTARCH TOGETHER
( ) 2.12 MIX IN BEATEN EGGS, WATER AND VANILLA
( ) 2.13 ALLOW FILLING TO STAND
( ) 2.14 MIX IN MELTED BUTTER
( ) 2.15 FILL SHELLS
( ) 2.16 BAKE PIES
( ) 2.17 FILL SHELLS
( ) 2.18 BAKE PIES
( ) 2.19 CUT PIES

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ________________

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-060

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-060 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 5 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 FORMING A SMOOTH PASTE
( ) 3.05 FORMING A SMOOTH DOUGH
( ) 3.06 TO SEVEN OUNCE UNITS
( ) 3.07 TO ROUND FORM TO FIT TINS
( ) 3.08 DOUGH COVERS BOTTOM AND SIDES
( ) 3.09 FORMING ONE HALF INCH RAISED RIM
( ) 3.10 FOR THREE HOURS
( ) 3.11 THOROUGHLY
( ) 3.12 THOROUGHLY
( ) 3.13 FOR THIRTY MINUTES
( ) 3.14 WHIPPED IN THOROUGHLY
( ) 3.15 ABOUT HALF FULL
( ) 3.16 AT 425° F FOR FIVE MINUTES
( ) 3.17 TO JUST BELOW FLUTED EDGE
( ) 3.18 AT 425° F UNTIL FIRM
( ) 3.19 INTO EQUAL PORTIONS WHEN COOL

MISOE NO. ____________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-060 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-061

1.00 CONDITION

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 WATER
( ) 1.05 COCOA
( ) 1.06 CORNSTARCH
( ) 1.07 VANILLA
( ) 1.08 BUTTER
( ) 1.09 TWELVE, EIGHT INCH PRE-BAKED PIE SHELLS

UTENSILS

( ) 1.10 SAUCEPAN
( ) 1.11 SHEET PAN
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.13 STOVE

OTHER

( ) 1.14 FORMULA FOR CHOCOLATE CREAM PIE FILLING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE CHOCOLATE CREAM PIE FILLING FOR TWELVE, EIGHT INCH PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
( ) 2.04 HEAT MIXTURE
( ) 2.05 DISSOLVE COCOA AND CORNSTARCH IN WATER
( ) 2.06 ADD STARCH SOLUTION TO HEATED MIXTURE
( ) 2.07 STIR IN VANILLA AND BUTTER
( ) 2.08 FILL SHELLS
( ) 2.09 REFRIGERATE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 TO BOILING
( ) 3.05 COMPLETELY
( ) 3.06 SLOWLY, WHILE STIRRING UNTIL THICK AND SMOOTH
( ) 3.07 THOROUGHLY
( ) 3.08 TO TOP OF SHELL
( ) 3.09 WHEN COOL

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 WATER
( ) 1.05 COCOA
( ) 1.06 CORNSTARCH
( ) 1.07 VANILLA
( ) 1.08 BUTTER
( ) 1.09 TWELVE, EIGHT INCH PRE-BAKED PIE SHELLS

UTENSILS
( ) 1.10 SAUCEPAN
( ) 1.11 SHEET PAN
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.13 STOVE

OTHER
( ) 1.14 FORMULA FOR CHOCOLATE CREAM PIE FILLING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE CHOCOLATE CREAM PIE FILLING FOR TWELVE, EIGHT INCH PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 DISSOLVE SUGAR, SALT AND MILK POWDER IN WATER
( ) 2.04 HEAT MIXTURE
( ) 2.05 DISSOLVE COCOA AND CORNSTARCH IN WATER
( ) 2.06 ADD STARCH SOLUTION TO HEATED MIXTURE
( ) 2.07 STIR IN VANILLA AND BUTTER
( ) 2.08 FILL SHELLS
( ) 2.09 REFRIGERATE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COMPLETELY
( ) 3.04 TO BOILING
( ) 3.05 COMPLETELY
( ) 3.06 SLOWLY, WHILE STIRRING UNTIL THICK AND SMOOTH
( ) 3.07 THOROUGHLY
( ) 3.08 TO TOP OF SHELL
( ) 3.09 WHEN COOL

MISOE NO. ________________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

USOE CODE NO(S) ________________

UNIT 03 PIES

TERMOB NO. 19-061

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-062

1.00 CONDITION

INGREDIENTS
( ) 1.01 12 PRE-BAKED PIE SHELLS
( ) 1.02 LEMON PIE FILLING
( ) 1.03 EGG WHITES
( ) 1.04 SALT
( ) 1.05 SUGAR
( ) 1.06 PRE-COOKED CORNSTARCH
( ) 1.07 CONFECTIONARY SUGAR

UTENSILS
( ) 1.08 12 PIE TINS
( ) 1.09 MIXING BOWL
( ) 1.10 PASTRY BAG
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 MIXER
( ) 1.13 OVEN

OTHER
( ) 1.14 FORMULA FOR MERINGUE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE 12 LEMON MERINGUE PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR AND CORNSTARCH
( ) 2.04 WHIP EGG WHITES AND SALT
( ) 2.05 WHIP IN SUGAR MIXTURE
( ) 2.06 FILL SHELLS WITH LEMON FILLING
( ) 2.07 APPLY EGG WHITE MIXTURE TO PIES
( ) 2.08 DUST THE EGG WHITE MIXTURE WITH CONFECTIONARY SUGAR
( ) 2.09 BAKE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 TO A FROTH
( ) 3.05 TO A DRY PEAK
( ) 3.06 TO ONE QUARTER INCH FROM TOP
( ) 3.07 IN A DECORATIVE MANNER

INGREDIENTS
( ) 1.01 12 PRE-BAKED PIE SHELLS
( ) 1.02 LEMON PIE FILLING
( ) 1.03 EGG WHITES
( ) 1.04 SALT
( ) 1.05 SUGAR
( ) 1.06 PRE-COOKED CORNSTARCH
( ) 1.07 CONFECTIONARY SUGAR

UTENSILS
( ) 1.08 12 PIE TINS
( ) 1.09 MIXING BOWL
( ) 1.10 PASTRY BAG
( ) 1.11 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.12 MIXER
( ) 1.13 OVEN

OTHER
( ) 1.14 FORMULA FOR MERINGUE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE 12 LEMON MERINGUE PIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR AND CORNSTARCH
( ) 2.04 WHIP EGG WHITES AND SALT
( ) 2.05 WHIP IN SUGAR MIXTURE
( ) 2.06 FILL SHELLS WITH LEMON FILLING
( ) 2.07 APPLY EGG WHITE MIXTURE TO PIES
( ) 2.08 DUST THE EGG WHITE MIXTURE WITH CONFECTIONARY SUGAR
( ) 2.09 BAKE PIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 THOROUGHLY
( ) 3.04 TO A FROTH
( ) 3.05 TO A DRY PEAK
( ) 3.06 TO ONE QUARTER INCH FROM TOP
( ) 3.07 IN A DECORATIVE MANNER
( ) 3.08 EVENLY
( ) 3.09 AT 385° TO 400° F FOR 3 MINUTES OR UNTIL EVENLY BROWNED

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 03 PIES

TERMOB NO. 19-062

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 04 PASTRY

TERMOB NO. 19-063

1.00 CONDITION

INGREDIENTS

( ) 1.01 PUFF PASTRY, PREVIOUSLY PREPARED
( ) 1.02 SUGAR
( ) 1.03 SALT
( ) 1.04 MILK POWDER
( ) 1.05 WATER
( ) 1.06 CORNSTARCH
( ) 1.07 EGGS
( ) 1.08 BUTTER
( ) 1.09 VANILLA
( ) 1.10 WARM FONDANT AND CHOCOLATE ICING

UTENSILS

( ) 1.11 3 SHEET PANS
( ) 1.12 ROLLER DOCKER
( ) 1.13 SAUCEPAN
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 BAKING OVEN

OTHER

( ) 1.16 FORMULA FOR NAPOLEONS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE ONE NAPOLEON, ABOUT FIFTY PORTIONS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT SUGAR, SALT, MILK POWDER AND WATER IN SAUCEPAN
( ) 2.04 DISSOLVE CORNSTARCH IN WATER
( ) 2.05 MIX IN SLIGHTLY WHIPPED EGGS
( ) 2.06 STIR EGG MIXTURE INTO BOILING MILK
( ) 2.07 STIR IN BUTTER AND VANILLA
( ) 2.08 POUR ONTO SHEET TINS
( ) 2.09 REFRIGERATE CUSTARD
( ) 2.10 SCALE THE DOUGH
( ) 2.11 ROLL OUT THE DOUGH
( ) 2.12 STIPPLE THE DOUGH
( ) 2.13 BAKE SHEETS
( ) 2.14 ASSEMBLE NAPOLEON
( ) 2.15 REFRIGERATE NAPOLEON
( ) 2.16 ICE NAPOLEON
( ) 2.17 CUT NAPOLEON

MISOE NO. ______

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

USOE CODE NO(S) ______

UNIT 04 PASTRY

TERMOB NO. 19-063

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 04 PASTRY

TERMOB NO. 19-063 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 NAPOLEON IS PREPARED WITH QUANTITY, COLOR, TEXTURE, TASTE, AND AROMA TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 2-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY

( ) 3.03 TO BOILING

( ) 3.04 COMPLETELY

( ) 3.05 THOROUGHLY

( ) 3.06 UNTIL CUSTARD THICKENS

( ) 3.07 THOROUGHLY

( ) 3.08 SPREAD EVENLY

( ) 3.09 WHEN COOL

( ) 3.10 TO THREE EQUAL UNITS

( ) 3.11 TO ONE EIGHTH INCH THICK

( ) 3.12 STIPPLES ARE ONE INCH APART

( ) 3.13 AT 380° F UNTIL GOLDEN BROWN

( ) 3.14 THREE SHEETS OF PASTRY SEPARATED BY TWO, ONE QUARTER TO ONE HALF INCH THICKNESSES OF CUSTARD IF FORMED

( ) 3.15 UNTIL CHILLED

( ) 3.16 CREATING A MARBLED EFFECT

( ) 3.17 INTO SQUARE OR RECTANGULAR SHAPES

MISOE NO. ______

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______

DIVISION 07 BAKING

UNIT 04 PASTRY

TERMOB NO. 19-063 (CONT.)

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 04 PASTRY

TERMOB NO. 19-064

1.00 CONDITION

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 BREAD FLOUR
( ) 1.08 CAKE FLOUR
( ) 1.09 BAKING POWDER

UTENSILS
( ) 1.10 BISCUIT CUTTER
( ) 1.11 BAKING PANS
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.13 BAKING OVEN

OTHER
( ) 1.14 FORMULA FOR BISCUITS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE EIGHT DOZEN BISCUITS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER AND SHORTENING
( ) 2.04 BLEND IN EGGS
( ) 2.05 STIR IN WATER
( ) 2.06 SIFT IN FLOURS AND BAKING POWDER
( ) 2.07 FORM DOUGH
( ) 2.08 ALLOW DOUGH TO REST
( ) 2.09 ROLL OUT DOUGH
( ) 2.10 ALLOW DOUGH TO REST
( ) 2.11 CUT OUT BISCUITS
( ) 2.12 EGG WASH BISCUITS
( ) 2.13 BAKE BISCUITS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 BISCUITS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO A SMOOTH PASTE
( ) 3.04 THOROUGHLY
( ) 3.05 THOROUGHLY
( ) 3.06 TO A SMOOTH DOUGH

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 BREAD FLOUR
( ) 1.08 CAKE FLOUR
( ) 1.09 BAKING POWDER

UTENSILS

( ) 1.10 BISCUIT CUTTER
( ) 1.11 BAKING PANS
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.13 BAKING OVEN

OTHER

( ) 1.14 FORMULA FOR BISCUITS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE EIGHT DOZEN BISCUITS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER AND SHORTENING
( ) 2.04 BLEND IN EGGS
( ) 2.05 STIR IN WATER
( ) 2.06 SIFT IN FLOURS AND BAKING POWDER
( ) 2.07 FORM DOUGH
( ) 2.08 ALLOW DOUGH TO REST
( ) 2.09 ROLL OUT DOUGH
( ) 2.10 ALLOW DOUGH TO REST
( ) 2.11 CUT OUT BISCUITS
( ) 2.12 EGG WASH BISCUITS
( ) 2.13 BAKE BISCUITS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 BISCUITS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO A SMOOTH PASTE
( ) 3.04 THOROUGHLY
( ) 3.05 THOROUGHLY
( ) 3.06 TO A SMOOTH DOUGH
( ) 3.07 INTO A LOAF
( ) 3.08 FOR FIFTEEN MINUTES
( ) 3.09 TO THREE EIGHTHS INCH THICK
( ) 3.10 FOR FIVE MINUTES
( ) 3.11 WITH MINIMUM SCRAP
( ) 3.12 EVENLY OVER TOP
( ) 3.13 AT 425° F UNTIL LIGHT BROWN

MISOE NO. ______

PROGRAM	QUANTITY FOODS	DIVISION 07	BAKING
USOE CODE NO(S)		UNIT 04	PASTRY
		TERMOB NO.	19-064

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 04 PASTRY

TERMOB NO. 19-065

1.00 CONDITION

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 VANILLA
( ) 1.08 CAKE FLOUR
( ) 1.09 BAKING POWDER

UTENSILS
( ) 1.10 SIX MUFFIN PANS
( ) 1.11 MIXING BOWL
( ) 1.12 SHEET PAN
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.14 BAKING OVEN

OTHER
( ) 1.15 FORMULA FOR MUFFINS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CREAM SUGAR, SALT, MILK POWDER AND SHORTENING
( ) 2.04 ADD EGGS
( ) 2.05 STIR IN WATER AND VANILLA
( ) 2.06 SIFT IN FLOUR AND BAKING POWDER
( ) 2.07 DROP MIXTURE INTO TINS
( ) 2.08 BAKE MUFFINS
( ) 2.09 CHECK FOR DONENESS
( ) 2.10 REMOVE MUFFINS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 MUFFINS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SOFT AND LIGHT
( ) 3.04 IN TWO STAGES WHILE MIXING
( ) 3.05 TO A SMOOTH BATTER
( ) 3.06 NO LUMPS ARE FORMED
( ) 3.07 TINS ARE HALF FULL
( ) 3.08 AT 385° F FOR FIFTEEN MINUTES
( ) 3.09 MUFFIN SPRINGS BACK GENTLY TO THE TOUCH

INGREDIENTS
( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 SHORTENING
( ) 1.05 EGGS
( ) 1.06 WATER
( ) 1.07 VANILLA
( ) 1.08 CAKE FLOUR
( ) 1.09 BAKING POWDER

UTENSILS
( ) 1.10 SIX MUFFIN PANS
( ) 1.11 MIXING BOWL
( ) 1.12 SHEET PAN
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.14 BAKING OVEN

OTHER
( ) 1.15 FORMULA FOR MUFFINS

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE SIX DOZEN PLAIN MUFFINS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CREAM SUGAR, SALT, MILK POWDER AND SHORTENING
( ) 2.04 ADD EGGS
( ) 2.05 STIR IN WATER AND VANILLA
( ) 2.06 SIFT IN FLOUR AND BAKING POWDER
( ) 2.07 DROP MIXTURE INTO TINS
( ) 2.08 BAKE MUFFINS
( ) 2.09 CHECK FOR DONENESS
( ) 2.10 REMOVE MUFFINS FROM TINS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 MUFFINS ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 45 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SOFT AND LIGHT
( ) 3.04 IN TWO STAGES WHILE MIXING
( ) 3.05 TO A SMOOTH BATTER
( ) 3.06 NO LUMPS ARE FORMED
( ) 3.07 TINS ARE HALF FULL
( ) 3.08 AT 385° F FOR FIFTEEN MINUTES
( ) 3.09 MUFFIN SPRINGS BACK GENTLY TO THE TOUCH
( ) 3.10 AFTER MUFFINS HAVE COOLED TO WARM CONDITION

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MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

USOE CODE NO(S) ____________

UNIT 04 PASTRY

TERMOB NO. 19-065

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 05 CAKES

TERMOB NO. 19-066

1.00 CONDITION

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 COCOA
( ) 1.05 CAKE FLOUR
( ) 1.06 SHORTENING
( ) 1.07 WATER
( ) 1.08 BAKING SODA
( ) 1.09 EGGS
( ) 1.10 BAKING POWDER
( ) 1.11 VANILLA

UTENSILS

( ) 1.12 18 SIX INCH LAYER CAKE PANS
( ) 1.13 PAPER DISC LINERS
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 MIXING MACHINE
( ) 1.16 BAKING OVEN

OTHER

( ) 1.17 FORMULA FOR CHOCOLATE LAYER CAKE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE 18 SIX INCH CHOCOLATE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER, COCOA, SHORTENING, CAKE FLOUR AND WATER WITH MIXER
( ) 2.04 DISSOLVE BAKING SODA IN WATER
( ) 2.05 MIX IN BAKING SODA SOLUTION
( ) 2.06 BLEND IN EGGS
( ) 2.07 BLEND IN BAKING POWDER AND VANILLA
( ) 2.08 FILL THE PANS
( ) 2.09 BAKE THE CAKES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CAKES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL MIXTURE IS SOFT AND SMOOTH
( ) 3.04 COMPLETELY
( ) 3.05 MIX FOR FIVE MINUTES
( ) 3.06 IN THREE STAGES
( ) 3.07 MIX POURS LIKE A THICK GRAVY

INGREDIENTS

( ) 1.01 SUGAR
( ) 1.02 SALT
( ) 1.03 MILK POWDER
( ) 1.04 COCOA
( ) 1.05 CAKE FLOUR
( ) 1.06 SHORTENING
( ) 1.07 WATER
( ) 1.08 BAKING SODA
( ) 1.09 EGGS
( ) 1.10 BAKING POWDER
( ) 1.11 VANILLA

UTENSILS

( ) 1.12 18 SIX INCH LAYER CAKE PANS
( ) 1.13 PAPER DISC LINERS
( ) 1.14 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.15 MIXING MACHINE
( ) 1.16 BAKING OVEN

OTHER

( ) 1.17 FORMULA FOR CHOCOLATE LAYER CAKE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE 18 SIX INCH CHOCOLATE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT, MILK POWDER, COCOA, SHORTENING, CAKE FLOUR AND WATER WITH MIXER
( ) 2.04 DISSOLVE BAKING SODA IN WATER
( ) 2.05 MIX IN BAKING SODA SOLUTION
( ) 2.06 BLEND IN EGGS
( ) 2.07 BLEND IN BAKING POWDER AND VANILLA
( ) 2.08 FILL THE PANS
( ) 2.09 BAKE THE CAKES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 CAKES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL MIXTURE IS SOFT AND SMOOTH
( ) 3.04 COMPLETELY
( ) 3.05 MIX FOR FIVE MINUTES
( ) 3.06 IN THREE STAGES
( ) 3.07 MIX POURS LIKE A THICK GRAVY
( ) 3.08 ONE THIRD FULL
( ) 3.09 AT 365° F FOR TWENTY MINUTES

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MISOE NO. ____________

PROGRAM	Q QUANTITY FOODS	DIVISION 07	BAKING
USOE CODE NO(S)		UNIT 05	CAKES
		TERMOB NO.	19-066

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 06 COOKIES

TERMOB NO. 19-067

1.00 CONDITION

INGREDIENTS

( ) 1.01 ALMOND PASTE
( ) 1.02 EGG WHITES
( ) 1.03 SUGAR
( ) 1.04 SALT
( ) 1.05 BUTTER
( ) 1.06 SHORTENING
( ) 1.07 VANILLA
( ) 1.08 CAKE FLOUR
( ) 1.09 BREAD FLOUR
( ) 1.10 NUTS, CHERRIES, DICED FRUITS

UTENSILS

( ) 1.11 PASTRY BAG
( ) 1.12 SHEET PANS
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT

( ) 1.14 MIXING MACHINE
( ) 1.15 BAKING OVEN

OTHER

( ) 1.16 FORMULA FOR FRENCH BUTTER ROSETTES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FOUR HUNDRED FRENCH BUTTER ROSETTE COOKIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND ALMOND PASTE AND EGG WHITES
( ) 2.04 MIX IN SUGAR, SALT, BUTTER AND SHORTENING
( ) 2.05 BLEND IN EGG WHITES AND VANILLA
( ) 2.06 SIFT IN FLOURS
( ) 2.07 BAG ROSETTES ONTO PANS
( ) 2.08 GARNISH ROSETTES
( ) 2.09 BAKE COOKIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 COOKIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO A SMOOTH PASTE
( ) 3.04 UNTIL SOFT AND LIGHT
( ) 3.05 EGG WHITES IN 3 STAGES, VANILLA WITH THIRD
( ) 3.06 WHILE MIXING, NO LUMPS
( ) 3.07 ABOUT THREE QUARTER INCH APART, EQUAL SIZE AND SHAPE
( ) 3.08 APPEARANCE IS PLEASANT

( ) 1.01 ALMOND PASTE
( ) 1.02 EGG WHITES
( ) 1.03 SUGAR
( ) 1.04 SALT
( ) 1.05 BUTTER
( ) 1.06 SHORTENING
( ) 1.07 VANILLA
( ) 1.08 CAKE FLOUR
( ) 1.09 BREAD FLOUR
( ) 1.10 NUTS, CHERRIES, DICED FRUITS
( ) 1.11 PASTRY BAG
( ) 1.12 SHEET PANS
( ) 1.13 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.14 MIXING MACHINE
( ) 1.15 BAKING OVEN

OTHER
( ) 1.16 FORMULA FOR FRENCH BUTTER ROSETTES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 PREPARE FOUR HUNDRED FRENCH BUTTER ROSETTE COOKIES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND ALMOND PASTE AND EGG WHITES
( ) 2.04 MIX IN SUGAR, SALT, BUTTER AND SHORTENING
( ) 2.05 BLEND IN EGG WHITES AND VANILLA
( ) 2.06 SIFT IN FLOURS
( ) 2.07 BAG ROSETTES ONTO PANS
( ) 2.08 GARNISH ROSETTES
( ) 2.09 BAKE COOKIES

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 COOKIES ARE PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 30 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO A SMOOTH PASTE
( ) 3.04 UNTIL SOFT AND LIGHT
( ) 3.05 EGG WHITES IN 3 STAGES, VANILLA WITH THIRD
( ) 3.06 WHILE MIXING, NO LUMPS
( ) 3.07 ABOUT THREE QUARTER INCH APART, EQUAL SIZE AND SHAPE
( ) 3.08 APPEARANCE IS PLEASANT
( ) 3.09 AT 385° F FOR EIGHT MINUTES

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 06 COOKIES

TERMOB NO. 19-067

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 07 ICINGS

TERMOB NO. 19-068

1.00 CONDITION

INGREDIENTS
( ) 1.01 CONFECTIONARY SUGAR
( ) 1.02 SALT
( ) 1.03 SHORTENING
( ) 1.04 WATER
( ) 1.05 VANILLA
( ) 1.06 COLOR
( ) 1.07 FLAVOR

UTENSILS
( ) 1.08 DOUBLE BOILER
( ) 1.09 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.10 MIXING MACHINE
( ) 1.11 STOVE

OTHER
( ) 1.12 FORMULA FOR ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE ICING FOR TEN DOZEN CUPCAKES EMPLOYING THE FOLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 BLEND SUGAR, SALT AND SHORTENING
( ) 2.04 ADD WATER AND VANILLA
( ) 2.05 HOLD FOR USE
( ) 2.06 ADD COLOR AND FLAVOR

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ICING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 15 MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 UNTIL SMOOTH
( ) 3.04 WATER ADDED IN TWO STAGES, VANILLA WITH SECOND
( ) 3.05 KEEP WARM, ADD WATER OCCASIONALLY
( ) 3.06 AT ANY STAGE, BLEND IN EVENLY

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) __________

DIVISION 07 BAKING

UNIT 07 ICINGS

TERMOB NO. 19-068

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 07 ICINGS

TERMOB NO. 19-069

1.00 CONDITION

INGREDIENTS
( ) 1.01 GRANULATED SUGAR
( ) 1.02 WATER
( ) 1.03 GLUCOSE
( ) 1.04 EGG WHITES
( ) 1.05 VANILLA
( ) 1.06 GELATIN POWDER
( ) 1.07 MARSHMALLOW MIX

UTENSILS
( ) 1.08 COPPER KETTLE
( ) 1.09 THERMOMETER
( ) 1.10 PITCHER
( ) 1.11 SAUCEPAN
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.13 STOVE
( ) 1.14 MIXING MACHINE

OTHER
( ) 1.15 FORMULA FOR MARSHMALLOW ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE MARSHMALLOW ICING FOR SIX, THREE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT GRANULATED SUGAR, WATER AND GLUCOSE
( ) 2.04 WHIP EGG WHITES AND SUGAR
( ) 2.05 MIX HOT SYRUP AND EGG WHITE, WHIP
( ) 2.06 MIX IN VANILLA
( ) 2.07 DISSOLVE GELATIN IN WATER
( ) 2.08 MIX GELATIN INTO MIXTURE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ICING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO 240° F
( ) 3.04 TO A WET PEAK
( ) 3.05 AT HIGH SPEED UNTIL LIGHT AND FLUFFY
( ) 3.06 THOROUGHLY
( ) 3.07 COMPLETELY

INGREDIENTS
( ) 1.01 GRANULATED SUGAR
( ) 1.02 WATER
( ) 1.03 GLUCOSE
( ) 1.04 EGG WHITES
( ) 1.05 VANILLA
( ) 1.06 GELATIN POWDER
( ) 1.07 MARSHMALLOW MIX

UTENSILS
( ) 1.08 COPPER KETTLE
( ) 1.09 THERMOMETER
( ) 1.10 PITCHER
( ) 1.11 SAUCEPAN
( ) 1.12 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.13 STOVE
( ) 1.14 MIXING MACHINE

OTHER
( ) 1.15 FORMULA FOR MARSHMALLOW ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE MARSHMALLOW ICING FOR SIX, THREE LAYER CAKES EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT GRANULATED SUGAR, WATER AND GLUCOSE
( ) 2.04 WHIP EGG WHITES AND SUGAR
( ) 2.05 MIX HOT SYRUP AND EGG WHITE, WHIP
( ) 2.06 MIX IN VANILLA
( ) 2.07 DISSOLVE GELATIN IN WATER
( ) 2.08 MIX GELATIN INTO MIXTURE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ICING IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO 240° F
( ) 3.04 TO A WET PEAK
( ) 3.05 AT HIGH SPEED UNTIL LIGHT AND FLUFFY
( ) 3.06 THOROUGHLY
( ) 3.07 COMPLETELY
( ) 3.08 THOROUGHLY

MISOE NO. ____________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ____________

DIVISION 07 BAKING

UNIT 07 ICINGS

TERMOB NO. 19-069

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 07 ICINGS

TERMOB NO. 19-070

1.00 CONDITION

INGREDIENTS
( ) 1.01 TWENTY CAKES, PREVIOUSLY PREPARED
( ) 1.02 MARSHMALLOW ICING, PREVIOUSLY PREPARED
( ) 1.03 CHOCOLATE CAKE CRUMBS
( ) 1.04 MELTED CHOCOLATE

UTENSILS
( ) 1.05 SAW KNIFE
( ) 1.06 BONE KNIFE
( ) 1.07 TURNTABLE
( ) 1.08 BASIC UTENSILS (TABLE T-3)

OTHER
( ) 1.09 FORMULA FOR CAKE ICING

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 ICE TWENTY CAKES EMPLOYING THE FOLLOWING OPERATION:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 CUT LAYERS
( ) 2.04 ICE BETWEEN LAYERS
( ) 2.05 ICE TOP AND SIDES OF CAKE
( ) 2.06 GARNISH SIDES WITH CHOCOLATE CAKE CRUMBS
( ) 2.07 STRIPE TOP WITH MELTED CHOCOLATE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CAKES ARE ICED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1-1/2 HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED; MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 IN HALF
( ) 3.04 EVENLY
( ) 3.05 GENEROUSLY AND SMOOTHLY
( ) 3.06 APPEARANCE IS PLEASING
( ) 3.07 NEATLY, APPEARANCE IS PLEASING

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION 07	BAKING
USOE CODE NO(S)		UNIT 07	ICINGS
		TERMOB NO.	19-070

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 07 BAKING

UNIT 07 ICINGS

TERMOB NO. 19-071

1.00 CONDITION

INGREDIENTS
( ) 1.01 ASSORTED ICINGS, PREVIOUSLY PREPARED
( ) 1.02 FOOD COLORING
( ) 1.03 ICED CAKES, PREVIOUSLY PREPARED

UTENSILS
( ) 1.04 PASTRY BAG
( ) 1.05 TURNTABLE
( ) 1.06 BASIC UTENSILS (TABLE T-3)

OTHER
( ) 1.07 DIAGRAMS OF CAKE DECORATIONS, INCLUDING BUT NOT LIMITED TO:
- FLOWERS
- LATTICE DESIGN
- BIRTHDAY
- WEDDING
- HOLIDAY
- ANNIVERSARY

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 DECORATE A CAKE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MIX COLORS
( ) 2.04 APPLY DECORATIONS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 CAKE IS DECORATED WITH NEATNESS, ARRANGEMENT AND COLOR BLENDING TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN 1 HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED: MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 COLORS ARE SMOOTH, NOT STREAKY
( ) 3.04 NEATLY

MISOE NO. ________________

PROGRAM QUANTITY FOODS DIVISION 07 BAKING

USOE CODE NO(S) ________ UNIT 07 ICINGS

TERMOB NO. 19-071

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 09 FARINACEOUS

UNIT 01 PASTA

TERMOB NO. 19-072

1.00 CONDITION

INGREDIENTS
( ) 1.01 SPAGHETTI
( ) 1.02 SALTED WATER
( ) 1.03 OIL OR BUTTER
UTENSILS
( ) 1.04 STOCK POT
( ) 1.05 SAUCE POT
( ) 1.06 COLANDER
( ) 1.07 SAUTE PAN
( ) 1.08 SERVICE DISH
( ) 1.09 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.10 STOVE
OTHER
( ) 1.11 FORMULA FOR SPAGHETTI
( ) 1.12 TOMATO SAUCE, PREVIOUSLY PREPARED

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF SPAGHETTI EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT STOCK POT TWO-THIRDS FULL OF WATER
( ) 2.04 BREAK SPAGHETTI
( ) 2.05 PLACE SPAGHETTI IN POT
( ) 2.06 STIR POT
( ) 2.07 SIMMER POT
( ) 2.08 COOL SPAGHETTI IN COLANDER
( ) 2.09 STORE SPAGHETTI
( ) 2.10 DRAIN SPAGHETTI
( ) 2.11 HEAT IN OIL OR BUTTER
( ) 2.12 TRANSFER TO SERVICE DISH
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SPAGHETTI IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 INTO TWELVE INCH PIECES
( ) 3.05 QUICKLY

INGREDIENTS
( ) 1.01 SPAGHETTI
( ) 1.02 SALTED WATER
( ) 1.03 OIL OR BUTTER

UTENSILS
( ) 1.04 STOCK POT
( ) 1.05 SAUCE POT
( ) 1.06 COLANDER
( ) 1.07 SAUTE PAN
( ) 1.08 SERVICE DISH
( ) 1.09 BASIC UTENSILS (TABLE T-3)

EQUIPMENT
( ) 1.10 STOVE

OTHER
( ) 1.11 FORMULA FOR SPAGHETTI
( ) 1.12 TOMATO SAUCE, PREVIOUSLY PREPARED

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE FIFTY PORTIONS OF SPAGHETTI EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT STOCK POT TWO-THIRDS FULL OF WATER
( ) 2.04 BREAK SPAGHETTI
( ) 2.05 PLACE SPAGHETTI IN POT
( ) 2.06 STIR POT
( ) 2.07 SIMMER POT
( ) 2.08 COOL SPAGHETTI IN COLANDER
( ) 2.09 STORE SPAGHETTI
( ) 2.10 DRAIN SPAGHETTI
( ) 2.11 HEAT IN OIL OR BUTTER
( ) 2.12 TRANSFER TO SERVICE DISH
( ) 2.13 CLEAN UTENSILS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 SPAGHETTI IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA, AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND SCALED TO WITHIN 5% ACCURACY
( ) 3.03 TO BOILING
( ) 3.04 INTO TWELVE INCH PIECES
( ) 3.05 QUICKLY
( ) 3.06 SEPARATING STRANDS
( ) 3.07 FOR FIFTEEN MINUTES
( ) 3.08 USING ONLY COLD WATER
( ) 3.09 IN CLEAN COLD WATER
( ) 3.10 THOROUGHLY
( ) 3.11 UNTIL HOT
( ) 3.12 ARRANGED FOR PLEASANT APPEARANCE
( ) 3.13 COMPLETELY

MISOE NO. ______________

PROGRAM	QUANTITY FOODS	DIVISION	09	FARINACEOUS
USOE CODE NO(S)		UNIT	01	PASTA
		TERMOB NO.		19 - 072

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 09 FARINACEOUS

UNIT 02 GRAINS

TERMOB NO. 19-073

1.00 CONDITION

INGREDIENTS
( ) 1.01 OATMEAL
( ) 1.02 WATER
( ) 1.03 SALT
UTENSILS
( ) 1.04 BASIC UTENSILS (TABLE T-3)
( ) 1.05 8 QT. SAUCE POT
( ) 1.06 S/S CONTAINER
( ) 1.07 PIANO WHIP

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TEN PORTIONS OF OATMEAL EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 HEAT WATER
( ) 2.04 ADD SALT
( ) 2.05 BLEND OATMEAL
( ) 2.06 TRANSFER TO S/S HOLDING CONTAINER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 OATMEAL IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN FIFTEEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND SCALED WITHIN 5% ACCURACY
( ) 3.03 TO 212°F
( ) 3.04 COMPLETELY DISSOLVED
( ) 3.05 SMOOTH WITH PIANO WHIP
( ) 3.06 NO DRIPS ON SIDE

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 09 FARINACEOUS

USOE CODE NO(S) ______________

UNIT 02 GRAINS

TERMOB NO. 19-073

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS
DIVISION 09 FARINACEOUS
UNIT 02 GRAINS
TERMOB NO. 19-074

1.00 CONDITION

INGREDIENTS
( ) 1.01 RICE (RAW)
( ) 1.02 CHICKEN STOCK
( ) 1.03 MINCED ONIONS
( ) 1.04 BUTTER
( ) 1.05 BAY LEAF

UTENSILS
( ) 1.06 6 QT. SAUCE POT WITH COVER
( ) 1.07 BASIC UTENSILS (TABLE T-3)
( ) 1.08 SERVING PLATTER

EQUIPMENT
( ) 1.09 RANGE WITH OVEN

OTHER
( ) 1.10 FORMULA FOR RICE PILAF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY SERVINGS OF RICE PILAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER IN SAUCE POT
( ) 2.04 SAUTE MINCED ONIONS
( ) 2.05 PREHEAT OVEN
( ) 2.06 ADD RICE AND BAY LEAF
( ) 2.07 POUR IN CHICKEN STOCK
( ) 2.08 COVER AND PLACE IN OVEN
( ) 2.09 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 RICE PILAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN FORTY-FIVE MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND RATED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 TO 400°F
( ) 3.06 BLEND THOROUGHLY
( ) 3.07 TWO TO ONE RATIO
( ) 3.08 BAKE FOR 20 MINUTES
( ) 3.09 ARRANGE IN PLEASING APPEARANCE

INGREDIENTS
( ) 1.01 RICE (RAW)
( ) 1.02 CHICKEN STOCK
( ) 1.03 MINCED ONIONS
( ) 1.04 BUTTER
( ) 1.05 BAY LEAF

UTENSILS
( ) 1.06 6 QT. SAUCE POT WITH COVER
( ) 1.07 BASIC UTENSILS (TABLE T-3)
( ) 1.08 SERVING PLATTER

EQUIPMENT
( ) 1.09 RANGE WITH OVEN

OTHER
( ) 1.10 FORMULA FOR RICE PILAF

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 PREPARE TWENTY SERVINGS OF RICE PILAF EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS
( ) 2.03 MELT BUTTER IN SAUCE POT
( ) 2.04 SAUTE MINCED ONIONS
( ) 2.05 PREHEAT OVEN
( ) 2.06 ADD RICE AND BAY LEAF
( ) 2.07 POUR IN CHICKEN STOCK
( ) 2.08 COVER AND PLACE IN OVEN
( ) 2.09 TRANSFER TO SERVING PLATTER

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 RICE PILAF IS PREPARED WITH QUANTITY, COLOR, TEXTURE, AROMA AND TASTE TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED IN FORTY-FIVE MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS ASSEMBLED. MEASURED AND RATED TO WITHIN 5% ACCURACY
( ) 3.03 WITHOUT BURNING
( ) 3.04 UNTIL TRANSPARENT
( ) 3.05 TO 400°F
( ) 3.06 BLEND THOROUGHLY
( ) 3.07 TWO TO ONE RATIO
( ) 3.08 BAKE FOR 20 MINUTES
( ) 3.09 ARRANGE IN PLEASING APPEARANCE

MISOE NO. ________________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ________________

DIVISION 09 FARINACEOUS

UNIT 02 GRAINS

TERMOB NO. 19-074

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM	QUANTITY FOODS	DIVISION 10	SERVICE
		UNIT 01	BAKERY COUNTER
		TERMOB NO.	19-075

1.00 CONDITION

INGREDIENTS			EQUIPMENT		
( )	1.01	TWELVE TYPES OF BAKED GOODS, APPROXIMATELY FOUR HUNDRED TOTAL UNITS	( )	1.09	COUNTER DISPLAY CASE
			( )	1.10	WALL HUNG DISPLAY CASE
UTENSILS			**OTHER**		
( )	1.02	DOILIES	( )	1.11	PRICE LIST
( )	1.03	ASSORTED DECORATIONS			
( )	1.0	TAPE			
( )	1.05	STAPLER AND STAPLES			
( )	1.06	PRICE CARDS			
( )	1.07	PEN			
( )	1.08	SHEET PANS			

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 SET UP BAKERY DISPLAY CASE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 ASSEMBLE ALL INGREDIENTS AND UTENSILS
( ) 2.03 PLACE GOODS ON SHEET PANS IN CASE
( ) 2.04 PRINT NAME AND PRICE ON PRICE CARDS
( ) 2.05 POSITION PRICE CARDS
( ) 2.06 DECORATE CASE

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DISPLAY CASE IS SET UP NEATLY AND ATTRACTIVELY TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE AND ONE HALF HOURS WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ALL INGREDIENTS AND UTENSILS ASSEMBLED
( ) 3.03 ARRANGED NEATLY
( ) 3.04 LEGIBLY
( ) 3.05 FOR MAXIMUM VISIBILITY
( ) 3.06 APPEARANCE IS PLEASING, NOT CLUTTERED

MISOE NO. ______

PROGRAM QUANTITY FOODS

DIVISION 10 SERVICE

USOE CODE NO(S) ______

UNIT 01 BAKERY COUNTER

TERMOB NO. 19-075

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ______________

PROGRAM QUANTITY FOODS

DIVISION 10 SERVICE

UNIT 02 CASHIER

TERMOB NO. 19-076

1.00 CONDITION

( ) 1.01 GUEST WITH CHECK
( ) 1.02 CASH REGISTER WITH MONEY
( ) 1.03 CASH SALE
( ) 1.04 CREDIT SALE

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 ACCEPT PAYMENT FOR DINNER CHECK EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 RE-TOTAL CHECK ON REGISTER
( ) 2.03 ACCEPT CASH
( ) 2.04 MAKE CHANGE
( ) 2.05 ACCEPT CREDIT CARD
( ) 2.06 FILL OUT CREDIT SLIP
( ) 2.07 THANK GUEST FOR COMING

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 PAYMENT ACCEPTED TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN TEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 ANY ERRORS CORRECTED AND BROUGHT TO ATTENTION OF GUEST
( ) 3.03 NOTING DENOMINATION OUT LOUD
( ) 3.04 EXACTLY, NO ERRORS
( ) 3.05 PROPER IDENTIFICATION PRESENTED
( ) 3.06 ALL ENTRIES COMPLETE AND CORRECT
( ) 3.07 POLITELY

MISOE NO.

PROGRAM QUANTITY FOODS

USOE CODE NO(S)

DIVISION 10 SERVICE

UNIT 02 CASHIER

TERMOB NO. 19-076

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 10 SERVICE

UNIT 03 WAITER/WAITRESS

TERMOB NO. 19-077

1.00 CONDITION

( ) 1.01 FOUR GUESTS SEATED AT A TABLE FOR AMERICAN SERVICE
( ) 1.02 BEVERAGES
( ) 1.03 FOUR PLATES OF SALAD
( ) 1.04 FOUR MAIN ENTREE PLATES
( ) 1.05 FOUR DESERT PLATES
( ) 1.06 SERVICE TRAY
( ) 1.07 SIDEBOARD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 SERVE DINNER IN FOUR COURSES TO FOUR PERSONS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 PLACE WATER GLASS ON TABLE
( ) 2.03 SERVE SALAD
( ) 2.04 SERVE ENTREE
( ) 2.05 CHECK TO SEE IF MEAL IS SATISFACTORY
( ) 2.06 REMOVE DISHES
( ) 2.07 SERVE DESERT
( ) 2.08 REMOVE DISHES
( ) 2.09 PRESENT CHECK
( ) 2.10 THANK GUEST FOR COMING

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 DINNER IS SERVED IN A COURTEOUS MANNER TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 FROM THE RIGHT OF SEATED GUEST
( ) 3.03 FROM THE LEFT OF SEATED GUEST, LADIES FIRST
( ) 3.04 FROM THE LEFT OF SEATED GUEST, LADIES FIRST
( ) 3.05 GUESTS ARE PLEASED
( ) 3.06 FROM THE RIGHT OF SEATED GUEST
( ) 3.07 FROM THE LEFT OF SEATED GUEST, LADIES FIRST
( ) 3.08 FROM THE RIGHT OF SEATED GUEST
( ) 3.09 TO HOST GUEST
( ) 3.10 POLITELY

MISOE NO. ____________

PROGRAM	QUANTITY FOODS	DIVISION	10	SERVICE
USOE CODE NO(S)		UNIT	03	WAITER/WAITRESS
		TERMOB NO.		19-077

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ________________

PROGRAM QUANTITY FOODS

DIVISION 10 SERVICE

UNIT 03 WAITER/WAITRESS

TERMOB NO. 19-078

1.00 CONDITION

( ) 1.01 FOUR GUESTS, SEATED
( ) 1.02 ORDER TAKING PAD
( ) 1.03 PENCIL
( ) 1.04 CHECK FORM PAD

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 WRITE ORDERS FOR FOUR GUESTS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 SUGGEST DAILY SPECIAL ITEMS
( ) 2.03 ADVISE GUESTS
( ) 2.04 NOTE APPETIZER, ENTREE, DESERT AND BEVERAGE OF EACH GUEST
( ) 2.05 TRANSFER MEMO NOTES TO CHECK
( ) 2.06 TOTAL ORDERS
( ) 2.07 COMPUTE TAXES
( ) 2.08 TOTAL CHECK

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 ORDERS ARE WRITTEN TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN FIFTEEN MINUTES WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 CORDIALLY
( ) 3.03 WHEN ASKED OR ON ITEMS REQUIRING LENGTHY PREPARATION TIME
( ) 3.04 ACCURATELY, NO ERRORS
( ) 3.05 ACCURATELY, NO ERRORS
( ) 3.06 ACCURATELY, NO ERRORS
( ) 3.07 ACCURATELY, NO ERRORS
( ) 3.08 ACCURATELY, NO ERRORS

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 10 SERVICE

UNIT 03 WAITER/WAITRESS

TERMOB NO. 19-078

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________________

PROGRAM QUANTITY FOODS

DIVISION 10 SERVICE

UNIT 03 WAITER/WAITRESS

TERMOB NO. 19-079

1.00 CONDITION

( ) 1.01 SQUARE TABLE FOR FOUR
( ) 1.02 FOUR CHAIRS
( ) 1.03 SILENCE CLOTH
( ) 1.04 TABLECLOTH
( ) 1.05 SUGAR, SALT, PEPPER, ASHTRAY
( ) 1.06 COVERS (PLATE, SILVERWARE, GLASS AND NAPKIN FOR EACH GUEST)

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME
( ) 2.01 SET A TABLE FOR FOUR FOR AMERICAN SERVICE EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 PLACE SILENCE CLOTH
( ) 2.03 PLACE TABLECLOTH
( ) 2.04 PLACE SUGAR, SALT, PEPPER AND ASHTRAY
( ) 2.05 PLACE COVER FOR EACH GUEST

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME
( ) 3.01 TABLE IS SET NEATLY TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN TEN MINUTES WITH EACH OPERATION JUDGED AS SATIAFACTORY OR UNSATISFACTORY.

( ) 3.02 ALIGNED AND SMOOTH
( ) 3.03 ALIGNED AND SMOOTH
( ) 3.04 IN CENTER OF TABLE
( ) 3.05 FOLDED NAPKIN IN CENTER, TWO FORKS TO LEFT, TWO KNIVES AND TWO SPOONS TO RIGHT, WATER GLASS AT TIP OF DINNER KNIFE

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 10 WERVICE

UNIT 03 WAITER/WAITRESS

TERMOB NO. 19-079

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

MISOE NO. ____________

PROGRAM QUANTITY FOODS

DIVISION 10 SERVICE

UNIT 04 HOST/HOSTESS

TERMOB NO. 19-080

1.00 CONDITION

( ) 1.01 FOUR TABLES FOR FOUR, SET UP
( ) 1.02 TWO COUPLES
( ) 1.03 MENUS
( ) 1.04 WAITERS/WAITRESSES

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

( ) 2.01 CARRY OUT FUNCTIONS OF HOST/HOSTESS EMPLOYING THE FOLLOWING OPERATIONS:

( ) 2.02 CHECK TABLES
( ) 2.03 GREET GUESTS
( ) 2.04 SEAT THE GUESTS
( ) 2.05 PRESENT MENUS
( ) 2.06 ASSIGN WAITER/WAITRESS
( ) 2.07 USHER OUT THE GUESTS

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

( ) 3.01 FUNCTIONS OF HOST/HOSTESS ARE CARRIED OUT PROMPTLY TO APPROVAL OF BOARD OF EXPERT RATERS. TO BE COMPLETED WITHIN ONE HOUR WITH EACH OPERATION JUDGED AS SATISFACTORY OR UNSATISFACTORY.

( ) 3.02 FOR CORRECT ARRANGEMENT AND CLEANLINESS
( ) 3.03 CORDIALLY
( ) 3.04 LADIES FIRST
( ) 3.05 LADIES FIRST
( ) 3.06 WAITER/WAITRESS ASSIGNED
( ) 3.07 AFTER CHECK IS PAID

MISOE NO. ______________

PROGRAM QUANTITY FOODS

USOE CODE NO(S) ______________

DIVISION 10 SERVICE

UNIT 04 HOST/HOSTESS

TERMOB NO. 19-080

1.00 CONDITION

2.00 PERFORMANCE

GENERAL STATEMENT OF PERFORMANCE AND RESULTING OUTCOME

3.00 EXTENT

GENERAL STATEMENT OF EXTENT AND EXTENT OF RESULTING OUTCOME

TABLE T-3

BASIC UTENSILS

ASSORTED METAL SPOONS
ASSORTED METAL FORKS
ASSORTED WOODEN SPOONS
ASSORTED WOODEN FORKS
ASSORTED WOODEN PADDLES
ASSORTED SPATULAS
ASSORTED KNIVES
ASSORTED LADELS
ASSORTED CHINA CAPS
ASSORTED MEAT AND BONE SAWS
SKIMMER
ROLLING PIN
PASTRY BRUSH
VEGETABLE BRUSH

Table T-4 Additional TERMOB Performance Statements

This form is provided for the addition of TERMOB performance statements to ensure more complete coverage of your program. Please provide a comprehensive performance statement (coded 2.01 on each TERMOB) for each area of deficiency that you have identified.

The performance statement need only be listed identified by the division and unit numbers of the deficient areas; the conditions and extents will be incorporated later.

1. Division________ Performance Statement____________________
Unit____________ ____
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2. Division________ Performance Statement____________________
Unit____________ ____
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3. Division________ Performance Statement____________________
Unit____________ ____
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4. Division________ Performance Statement____________________
Unit____________ ____
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5. Division________ Performance Statement____________________
Unit____________ ____
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6. Division________ Performance Statement____________________
Unit____________ ____
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and extents will be incorporated later.

1. Division________ Performance Statement____________________

   Unit__________

2. Division________ Performance Statement____________________

   Unit__________

3. Division________ Performance Statement____________________

   Unit__________

4. Division________ Performance Statement____________________

   Unit__________

5. Division________ Performance Statement____________________

   Unit__________

6. Division________ Performance Statement____________________

   Unit__________

7. Division________ Performance Statement____________________

   Unit__________

Table T-4 (Cont'd) Additional TERMOB Performance Statements

This form is provided for the addition of TERMOB performance statements to ensure more complete coverage of your program. Please provide a comprehensive performance statement (coded 2.01 on each TERMOB) for each area of deficiency that you have identified.

The performance statement need only be listed identified by the division and unit numbers of the deficient areas; the conditions and extents will be incorporated later.

8. Division________ Performance Statement____________________
Unit____________ ____
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9. Division________ Performance Statement____________________
Unit____________ ____
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10. Division________ Performance Statement____________________
Unit____________ ____
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11. Division________ Performance Statement____________________
Unit____________ ____
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12. Division________ Performance Statement____________________
Unit____________ ____
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13. Division________ Performance Statement____________________
Unit____________ ____
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8. Division__________ Performance Statement__________________________
Unit______________ ____
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9. Division__________ Performance Statement__________________________
Unit______________ ____
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10. Division__________ Performance Statement__________________________
Unit______________ ____
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11. Division__________ Performance Statement__________________________
Unit______________ ____
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12. Division__________ Performance Statement__________________________
Unit______________ ____
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13. Division__________ Performance Statement__________________________
Unit______________ ____
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14. Division__________ Performance Statement__________________________
Unit______________ ____
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